

# THE NATIONAL PROVISIONER

OFFICIAL ORGAN OF THE AMERICAN MEAT PACKERS' ASSOCIATION

PUBLISHED EVERY SATURDAY

ENTERED AT NEW YORK AT SECOND-CLASS RATES.

Vol. 41.

New York and Chicago, August 28, 1909.

No. 9.

## FOOD POLITICIANS ROUTED

**Wiley's Plan to Discredit Referee Board Fails and His Food Commissioners' Clique Goes to Pieces—Wilson Endorsed and More Food Tests Demanded**

The annual convention of the Association of State and National Food & Dairy Departments was held this week at Denver. This is the organization which has been dominated heretofore by political food officials of various States, men of the Ladd and Emery stamp, who use their official positions as a means of attaining notoriety at the expense of food interests. They have generally been regarded as the main reliance of Dr. Wiley in his plan to become the food dictator of the country.

It appears, however, that these radical gentlemen have overreached themselves. When they attempted to discredit the report of the President's Referee Board of Chemists on the preservative question, and at the same time to attack the integrity of Secretary Wilson as the responsible agent for the enforcement of the national food law, it seems that, to use a slang phrase, they "bit off more than they could chew."

Instead of approving their attempts to discredit such men as President Remsen of Johns Hopkins University, Dean Chittenden of Yale, Prof. Long of Northwestern and Dr. Herter of Columbia, the convention heard Emery and Ladd vent their spleen without applauding them. On the other hand Secretary Wilson's appearance was received with wild enthusiasm, and when President Emery foolishly attempted to give the "lie direct" to the venerable cabinet officer he was roundly hissed.

### Referee Board and Wilson Endorsed.

The convention, by a large majority, adopted a resolution emphatically endorsing the report of the Referee Board on benzoate of soda. This followed a spineless report of the committee of eleven appointed by the association officers with the intention of denouncing the Referee Board's action on benzoate. The committee got weak in the knees, however, and backed down to a mere recommendation that the President and the Secretary of Agriculture be requested to "make another investigation." After the reading of this report and an acrimonious discussion the following resolution, introduced by Commissioner Wright, of Iowa, was adopted with a hurrah:

**"RESOLVED, THAT THIS ASSOCIATION HEREBY INDORSES THE REPORT OF THE REFEREE BOARD OF CONSULT-**

**ING SCIENTIFIC EXPERTS APPOINTED BY SECRETARY OF AGRICULTURE WILSON AT THE DIRECTION OF PRESIDENT ROOSEVELT UPON THE USE OF BENZOATE OF SODA IN FOOD PRODUCTS."**

This action is taken not only as an endorsement of the President and Secretary Wilson, but also as the further discrediting of Dr. Wiley, who has led the fight against the Referee Board. Following Wiley's defeat the usual talk was spread about his resigning or being removed. It was recognized that this talk was inspired by the Wiley press bureau with the object of arousing sympathy for Wiley and enabling him to pose as a martyr, and that there was no intention to seek his removal from office. The Government officials are evidently of the belief that if let alone Dr. Wiley will be the agent of his own destruction.

The defeat of the Wiley plan to discredit the Referee Board was the sign for the Wiley forces to go to pieces. It was expected that the election of officers would result in the defeat of the Wiley candidate and the election of Assistant Commissioner George L. Flanders of New York State as president of the Association, and Commissioner Wright of Iowa as secretary.

### Secretary Wilson Given an Ovation.

The demonstration on the opening day of the convention at Denver was so overwhelming in favor of Secretary Wilson and the Referee Board that the food politicians were stunned with surprise and rage. The exhibition they made of themselves was pitiable. The wise ones were quick to get on the Wilson bandwagon. It was a complete rout for the demagogues who have been attempting to use the recent pure food craze to their own personal and political advantage. "The Wiley crowd will have to 'sing small' hereafter if they expect to keep their places alongside the pie counter," was the way one outspoken Western food official put it, and his view seemed to be the general sentiment of those who witnessed the proceedings.

The convention opened on Tuesday with the annual address of President Emery, who is Wisconsin's State food and dairy commissioner, and incidentally a fire-eating political demagogue. He attacked the Referee Board and Secretary Wilson in a speech notable for its billingsgate, and it was his in-

judicious behavior that helped to hurry along his defeat. Secretary Wilson sat in the audience, and as soon as Emery finished Commissioner Wright of Iowa moved that the Secretary be asked to address the meeting. Commissioner Jones of Illinois followed with a fiery speech seconding the motion.

It had been the plan of the Wiley crowd to shut out all speakers opposed to them, and to have closed sessions. But they were taken by surprise at the very outset, and before they could make a move the motion had carried and Secretary Wilson was escorted to the platform. He demolished Emery in a brief statement of his position and defense of his attitude in the matter of food law enforcement, and the Wisconsin politician was foolish enough to lose his head and call the Secretary a liar. This caused the climax of the demonstration, when Emery was hissed down and the Secretary given another and even greater ovation.

The convention was so stirred by this scene that there was an immediate revulsion of feeling, and the radicals found themselves in a hopeless minority. Their plans for discrediting Secretary Wilson and the Referee Board were all demolished, and though they made a lot of noise and tried to keep up a front of opposition to the government, little attention was paid to them, and it was evident that the day of their domination of State food law affairs was about over.

### The Benzoate Discussion.

The discussion of the Referee Board report took place on Thursday, and the members of the board were present to explain their work. President Remsen of Johns Hopkins University, chairman of the board, was introduced to begin the discussion of the report. "The Referee Board," said Dr. Remsen, "has sought the truth only, not by sentiment or hysteria, but by cold scientific methods, without bias or prejudice." He then outlined the formation of the board at the request of President Roosevelt, stating his own disinclination to accept the chairmanship.

Dean Chittenden of Yale followed Dr. Remsen. He told of the experiments on six healthy young men and how benzoate of soda in varying quantities was administered to each of the "poison eaters" daily for two months.

"Surely this administration, when accompanied by a gain of body weight and without loss of power to digest and absorb the protein and fat of the daily food, must be taken as evidence that sodium benzoate in the doses administered is not seriously detrimental to health," said Dr. Chittenden. "From our experiments only one logical conclusion seems

possible, viz., that benzoate in small and large doses up to four grains a day is without deleterious effect upon the human system.

"I believe the evidence warrants the opinion that sodium benzoate is no more harmful than corresponding amounts of salt. Certainly huckleberries, cranberries, plums, prunes and other related fruits contain appreciable amounts of benzoate. The eating of a small quantity of huckleberries, raspberries or kindred berries is accompanied by the taking into the system of more benzoate than in the administration of three-tenths of a gram of sodium benzoate.

"In the light of our experiments it is difficult to say why benzoate in moderate amounts should be considered any more inimical to health than such a salt as sodium chloride."

#### **Inferiority Concealed by Vinegar and Spices.**

Speaking of the results of experiments made by administering quantities of benzoate of soda in the food given, Dr. Long of the board discussed the charge that the preservative could be employed to cover up any inferiority in foods.

"At the request of a large manufacturing firm," he said, "there was sent to my laboratory a mass of bad tomatoes with which to make catsup. Some were preserved with vinegar and spices, some with benzoate of soda and some left unmixed. The odor and taste of the last were bad; that with the benzoate showed essentially the same condition, WHILE WITH THE VINEGAR AND SPICES A FAIR GRADE OF COMMERCIAL CATSUP WAS SECURED. Benzoate has but little taste and no odor, and therefore it cannot conceal inferiority."

#### **Federal Food Law is Endorsed.**

The convention did not get a chance to discuss the proposed "model State food law" of the Emery-Ladd radicals. The latter backed down completely, and instead of pushing the scheme the convention adopted resolutions endorsing the Federal food law and urging that State laws be made to conform to it. They were adopted unanimously as follows:

Resolved, That this association express its gratitude to, its confidence in and its endorsement of President Taft, ex-President Roosevelt and the Secretaries of Agriculture, Commerce and Labor, and of the Treasury for their efforts which have been and are being made to secure scientific, just and legally conclusive settlements of the intricate problem of food law administration.

Whereas, This association recognizes the benefits accruing to consumers and the improved conditions resulting to manufacturers of food products from the passage and enforcement of the National Food and Drugs Act, approved June 30, 1906; and

Whereas, Realizing that the interests of consumers, manufacturers and food officials are identical, and that the growth and development of our internal and Inter-State commerce depend upon amicable adjustment of conflicting State regulations; therefore be it

Resolved, That this association hereby endorses the National Food and Drugs Act of June 30, 1906, and the substantial results obtained under its workings in co-operation with the State food laws; and

Be it further resolved, That this association earnestly commends full co-operation between the national and all State food laws to the end of greater efficiency in food control work.

#### **Demand Other Preservative Investigations.**

The convention went even beyond an endorsement of the Referee Board on the benzoate question. It demanded a further investigation of food preservatives along the broadest lines, which means tests on other of the modern preservatives now under the Wiley ban. The resolution reads:

Resolved, That this association respectfully asks the President of the United States and the honorable Secretary of Agriculture, in addition to the investigation already begun under their direction, to institute further studies concerning the use of preservatives and along the broadest lines.

#### **Against A Square Deal for Oleo.**

The convention, swayed by the dairy interests in its membership, adopted resolutions opposing a lowering of the tax on colored oleomargarine. They were as follows:

Whereas, We have information that an effort will be made at the next session of Congress to secure the passage of an act removing the provision now in force that a tax of ten cents per pound must be paid upon colored oleomargarine, thereby placing it upon the same footing with the uncolored product, and raising the tax upon uncolored oleomargarine from one-quarter of one cent to two cents per pound; and

Whereas, The Federal laws now existing for the regulation of the sale of oleomargarine are in our judgment defective, and do not protect, as they should the great dairy interests of our country against the injury resulting from the sale of oleomargarine as butter; and

Whereas, We believe it is the duty of this association to aid in protecting the interests of those engaged in the manufacture of dairy products as well as to relieve the general public, as far as may be, from the possibility of being deceived into the purchase of imitations of such products, or products that are adulterated; therefore,

Resolved, By this Association of State and National Food and Dairy Departments in annual session met, that while we have no objection to the sale of oleo for what it is, we urge upon the farmers and dairymen of the country the importance of at once organizing for systematic opposition to the change in the law referred to being made, and for the purpose of securing the support of their representatives in both Houses of Congress for such amendments to the oleomargarine laws now in force as will protect the dairy interests of the country and reduce to a minimum the deception possible to be practiced upon the public.

Resolved, That in our judgment the following changes in the oleomargarine laws are needed:

1. The Federal act distinguishes in its treatment colored from uncolored oleomargarine, but its definition of the colored oleomargarine is so narrow that by the use of improved processes a very large quantity of oleomargarine resembling yellow butter in color escapes classification as colored oleomargarine and is treated as an uncolored product. That is to say, the Federal act does not class oleomargarine as colored unless the coloration be effected by the addition of a distinct dyestuff, yet, by the use of high colored fats, or of special processes of the treatment of the fats, a yellow oleomargarine may be produced, and, because of the narrow terms of the act at the point mentioned, be classed and taxed as uncolored oleomargarine. The result of this condition is that the consumer is commonly deceived into the belief that the article is butter, and the vender is given opportunity grounds for a claim that he has been misled. The act should be amended by so defining colored oleomargarine that it should include all butter substitutes that shall have been caused to resemble yellow butter, no matter how;

whether it be by the addition of butter itself, the use of other fats of yellow color, by the addition of dyestuffs, or by such treatment of ingredients as effect the yellow coloration of the product.

2. The provision that an offender must be proved to have "knowingly" violated the law in order to secure conviction should be stricken out.

3. Revenue collectors should not be instructed nor permitted to compromise or settle cases growing out of violations of the law. When the offence is apparent and the proof is available the case should be disposed of by the courts having jurisdiction.

4. The law should require that all stamps, brands, etc., placed upon packages of oleomargarine for their identification shall be so conspicuous and plain as to prevent their concealment.

5. Applicants for revenue license should be required to certify that the location given for their place of business is true and correct, and if oleomargarine is sold by the applicant at any other location than that designated in the revenue license, such sale should be made a misdemeanor.

6. Resolved, That copies of these resolutions be sent to the President of the United States and to the Committees on Agriculture and both the houses of Congress.

#### **ONLY INSPECTED MEAT FOR NAVY.**

The Navy Department has been faithful in its adherence to the rule of accepting meat products on navy contracts only from houses having government inspection. The Agricultural Department has given the Navy Department efficient aid in this regard by inspecting all supplies delivered whenever desired, and rejecting all supplies which do not conform to meat regulations. In regard to inspecting meats for the navy the Bureau of Animal Industry has issued these instructions to inspectors:

Inspectors in charge have been supplied with copies of a memorandum issued by the Bureau of Supplies and Accounts of the Navy Department relative to annual contracts for provisions for the fiscal year 1910. If additional copies are necessary, application should be made to the Washington office of the Bureau of Animal Industry.

Inspectors in charge will continue to make inspections of meat and meat food products for the Navy whenever requested, and will forward reports of all inspections made. Whenever it is recommended to the naval officer that products be rejected on account of noncompliance with the contract or for any other reason, the Chief of the Bureau should be informed of all particulars, including the action taken by the naval officer as to accepting or rejecting the product.

A printed blank has been prepared on which to report the inspection of meats, etc., for the Navy. Stations that make such inspections and that have not already received some of these blanks should at once make request for a small supply, say one pad. A separate report should be rendered for each inspection. On the line headed "Destination" should be shown the name of the ship or other place of delivery of the meats or products.

#### **CANNOT RETURN UNMARKED HOG FAT.**

The government meat inspection regulations permit the return of certain fats to inspected establishments, even if they do not bear an inspection stamp, as their wholesomeness is a matter easy to ascertain. But inspectors have been notified that unmarked fat from hog carcasses cannot be returned to inspected houses once it has left them.



## SAUSAGE RULE IS MODIFIED

### But Government Requirements Are Still Objectionable

The unanimous and forcible protest of the sausagemaking trade of the country against the requirements of the Federal meat inspection service regarding the packing and marking of sausage products has resulted in a modification of the lately published regulation to which the trade objected. The modification of the regulation is not at all satisfactory, however, and the trade maintains its attitude of protest against what it considers the unnecessary and unfair requirements of the government inspection authorities.

The regulation first promulgated required that all sausage products containing a cereal filler or binder, and all such products containing a legal preservative such as benzoate of soda, must be put up in cartons bearing an approved label stating the contents and the fact that cereal or benzoate was used. This regulation, if literally enforced, would have destroyed a large portion of the inspected sausage trade of the country, for the simple reason that sausage-makers could not have complied with its provisions and continued to do business.

The trade does not need to be told that a large proportion of sausage products sold in this country are those in which cereal must be used to make the kind of sausage which the consumer demands. Not everybody who eats sausage wants or can digest the "all-meat" variety. The agitation against so-called "adulterated" sausages has been stirred up by ignorant food cranks who did not know the difference between an all-meat sausage and one not so heavy and greasy.

#### The Ignorance of the Food Faddists.

In their ignorance they supposed cereal to be used by the wicked sausagemaker merely to increase his profits and deceive the consumer. They apparently did not know that a large proportion of the consumptive demand in this country was for sausages of a character which demanded cereal as an ingredient. These were products which had been made in this fashion and accepted for so many years that cereal sausage had as much right to the title as the "all-meat" variety—hair-splitting legal lights to the contrary notwithstanding.

But the food legislation craze resulted in legal definitions of sausage which limited the name to all-meat products only, and called for labels stating the fact wherever any other ingredient than meat and spices was used. This label requirement was the cause of the trouble-making regulation of the national inspection bureau. It called for the packing of all sausage products containing cereal or benzoate in cartons bearing labels.

As a great part of the sausage marketed never goes into a package, it may be seen what a revolution such a rule would create. It would be impractical in enforcement, and besides, if it was complied with what would hinder the purchaser from removing the sausage from the box and selling it in bulk, thus defeating the intention of the regulation?

The trade did not object to the carton or

the label in themselves; they were willing to comply with any reasonable requirement. But the carton applied to the sausage trade meant nothing less than a revolution in the method of handling and marketing the product. The trade considered that nobody, not even the Federal government, had the right to compel such a revolution in manufacturing and commercial methods for so insufficient a reason.

#### How This Rule Would Work.

The trouble such a rule would cause in marketing sausages, and the injustice of it, were set forth in the letter of a Western packer and sausagemaker to The National Provisioner, published in these columns on Aug. 7. The result of such a rule as was first promulgated is set forth clearly in this letter, and the situation cannot better be outlined than by repeating what this sausagemaker said in describing what would happen. He said:

"Now this is a very old-fashioned sausage town, and it is customary with our packers to send the sausage fresh and warm from the smokehouses and buyers will have it that way and no other. When the goods are received the dealer hangs them up in a dry, cool place until sold. Putting this fresh-made sausage in boxes, where it must remain two to five hours, will discolor it and make it slimy and unsalable.

"Our packers expect to lose a great portion of their trade if this sausage order is enforced. But to show the futility of the rule, so far as regards protection to consumers, it is only necessary to state that the greater part of the sausage is bought by peddlers at the house. The peddler may have his sausage weighed to him in cartons, weighing, say, 50 pounds each, or enough to supply his wants. After leaving the packinghouse he may break open the boxes and throw the sausage loose in his wagon as formerly. Thus you see, the consumer is in no way protected.

"Under this new ruling, when a meat store man orders his sausage it goes to him in a delivery wagon put up in cartons. It may be in the wagon three hours, and will become discolored and slimy. The butcher will take it out of the packages, try to dry it off and sell it the best he can. He certainly is not going to warn his customers that the sausage contains cereals, and there is no law here to compel him to do so.

"Again I ask, after all this trouble and expense is put on the packer, how is the consumer protected? If enforced, the rule will fail in its main purpose, viz., 'the protection of the consumer,' and in that case of what avail is such a regulation?"

#### How the Rule is Modified.

The Bureau of Animal Industry evidently saw the justice of the protest against its rule, and set out to remedy the difficulty. The result is an amendment to the instructions to meat inspectors announced this week. The amended instructions are as follows:

The casings of sausage containing cereal or benzoate of soda, which are of such size and character as to permit such marking, should be marked with the inspection legend by the use of brand and ink furnished by the Bureau. The statement showing the presence of cereal or preservative should also be branded with Bureau ink on such casings in connection with the inspection legend; such brand should first be approved by the Bureau. Sausage so marked is not required to be placed in cartons or similar containers.

All other sausage containing cereal or benzoate of soda, including sausage for local trade, which is not marked as above specified, shall be placed in containers such as cartons, boxes, or crates, or be suitably wrapped and tied, and each true container shall be properly marked in accordance with the regulations.

The effect of this modified regulation is that while all sausage products under the rule need not be put up in cartons, those which are not so put up must be branded with the inspection stamp and also with a statement that cereal or preservative is used. The ink furnished by the government must be used in stamping the sausage casings with the inspection mark and statement called for.

#### Customers Will Not Buy Inky Sausage.

The feeling in the trade is that the amendment leaves the matter in worse shape than before. Sausagemakers now need not put up all their products in packages, but those not so put up must be smeared with the blue stamping ink used by the government, and disfigured to such an extent that customers will certainly look upon them with suspicion. It is all right to put the inspection stamp on large pieces of meat, but the trade realizes the effect this stamp and extra brand will have on a small sausage casing. The customer does not want inky sausage, and will not buy it.

Further protest will be made to the government against this regulation, on the ground that it puts an unnecessary expense on the sausagemaker, greatly injures the selling value of a perfectly wholesome product, and does not afford protection to the consumer. Its continuance will result, it is claimed, in the turning of the greater part of the sausage business over to uninspected houses, which do not do an interstate trade and do not come under government regulation. Complaints by mail and by wire have reached The National Provisioner from all over the country concerning this matter.

#### INSPECTING WHOLESALE HOUSES, ETC.

The government meat inspection service covers not only slaughtering establishments and packinghouses, but branch houses and other wholesale establishments where inspected products are handled. As grocers and jobbers handle many meat products, it is natural that their places should come under government supervision. In this connection the Bureau of Animal Industry has issued the following notice to inspectors:

It has been brought to the attention of the Bureau that the requirements of Regulation 1, section 2, and Regulation 25, section 10, of B. A. I. Order 150, are not fully understood. Interested parties are therefore advised that Federal inspection is necessary at establishments of wholesale grocers, jobbers, branch houses of official establishments, or others, where "U. S. inspected and passed" meat or food products are cured, smoked, or otherwise processed, if any meat food product whatsoever (whether processed or not) is forwarded in interstate trade from such establishments.

Inspectors in charge are therefore directed to make a thorough investigation of the business transacted by the various wholesale dealers, wholesale grocers, and branch houses under this jurisdiction that are conducting an interstate business in meat and meat food products, for the purpose of ascertaining whether the above-mentioned regulations are being fully complied with.

## TRADE GLEANINGS

The People's Packing Company has decided to establish its plant at Enid, Okla.

Fire destroyed the plant of the Springfield Fertilizer Company at Manito, Ill., causing a loss of \$100,000.

The Marion Cotton Oil Company, Marion, S. C., has been incorporated with a capital stock of \$60,000.

The Morton-Gregson Packing Company has closed its plant at Nebraska City, Neb., to make necessary repairs.

The Mexican National Packing Company, Mexico City, has moved its headquarters to its new plant near that city.

Louis Pfalzer & Son, Chicago, Ill., are to erect a new five-story plant on the east side of Halsted street, costing \$150,000.

It is reported that the Charles Wissmath & Son Packing Company, Fort Madison, Ia., will increase the capacity of its plant.

The Hopkins Fertilizer Company, New Albany, Ind., has filed notice of the increase of its capital stock from \$25,000 to \$50,000.

A charter has been issued to the Allendale Cotton Oil & Fertilizer Company of Allendale, S. C. The capital stock of the company is \$60,000.

The Wolff Packing Company, Topeka, Kan., will fit up the building of the Kansas Packing Company which it has acquired, as a general repair shop.

The Angelina Cattle Company, Victoria, Tex., has been incorporated with a capital stock of \$210,000 by J. J. Wilder, M. O'Connor and J. F. Wilder.

Fire in a smokehouse of the Schwarzschild & Sulzberger Company's packing plant at Kansas City, Mo., damaged meat to the extent of \$2,000 on August 20.

The Western Stockyards Company, Amarillo, Tex., has been incorporated with a capital stock of \$100,000 by A. L. Popham, O. H. Nelson and F. F. Churchman.

The Becker Brothers' Mott Haven Packinghouse, New York, N. Y., has been incorporated with a capital stock of \$75,000 by A. Becker, W. Bohn and M. E. Becker.

The Crawford Oil Mill Company, Lexington, Ga., has increased its capital stock to \$50,000. The capacity of mill is to be increased and a fertilizer-mixing plant installed.

The new packing plant at Fort Dodge, Ia., is expected to be in operation by the first of January. S. P. McMullen, formerly with the Cudahy Packing Company, Wichita, Kan., is interested.

Alley Brothers & Company will erect a packing plant and cold storage warehouse at Muskogee, Okla., at a cost of \$12,000. The plant is to have a capacity of 50 cattle and 100 hogs daily.

W. J. Addington and S. D. Addington have incorporated the Planters' Gin Company of Water Valley, Miss., with a capital stock of

\$10,000 to gin cotton, manufacture and sell cottonseed oil, etc.

The Williams Commission Company, New York, N. Y., has been incorporated to deal in cotton, cottonseed oil and cottonseed products. The capital stock is \$40,000 and incorporators: G. H. Williams and G. A. Williams, Summit, N. J., and T. J. Hunter, 411 West 115th street, New York.

The Capital City Oil Company, Baton Rouge, La., is erecting extensive additions to its plant for the purpose of entering into the manufacture of mixed feeds in which cottonseed meal and native forage crops form a part. The addition of such a side line to oil mill enterprises has been actively advocated, and General Manager J. C. Hamilton of the Capital City company is actively adopting the suggestions. He believes it will prove a paying investment.

### ENTERTAINING THE PACKERS.

That the visitors to the annual convention of the American Meat Packers' Association at Chicago on October 18, 19 and 20 will be well taken care of in the way of entertainment is indicated by the make-up of the entertainment committee. This committee was appointed several weeks ago and already has its plans well under way. It has been divided into several sub-committees, each taking a portion of the entertainment plans to work out. The programme is not yet ready to be made public, but enough has been outlined to show that the entertainment of previous years will be fully equaled.

The names of the members of the Entertainment Committee are sufficient evidence of the good time that will be provided. They are as follows:

Robert H. Hunter, Chairman; Armour & Company, David T. Kiley, E. B. Merritt; Anglo-American Provision Company, F. R. Burrows; Arnold Brothers Company, Oscar Arnold; Boyd Lunham & Company, Harold Zeias; Brennan Packing Company, C. E. Herriek; G. H. Hammond Company, George Miller; Independent Packing Company, Howard Pearce; Libby, McNeill & Libby, E. D. Baldwin; Morris & Company, L. M. Byles; Miller & Hart, D. C. Robertson; Omaha Packing Company, A. N. Benn; Roberts & Oake, Hiram S. Bicket; Swift & Company, A. D. White; Schwarzschild & Sulzberger Company, C. F. Welhener; Sterne & Son Company, Charles A. Sterne; Standard Slaughtering Company, Cornelius J. Short; Western Packing and Provision Company, James S. Agar; American Meat Packers' Supply Company,

F. K. Higbie; Swenson Evaporator Company, F. M. de Beers; Allbright-Nell Company, B. F. Nell; Bickett Coal & Coke Company, Charles B. Cone; Bechstein & Company, G. L. Jones; Clyde Machine Works Company, F. D. Follansbee; Darling & Company, N. H. Roller; Doud & Keefer, E. J. Stephen; Davies Supply Company, W. B. Davies; Peter Crotier; Davidson Commission Company, A. A. Davidson; D. I. Davis & Company, D. I. Davis; O. C. Egan; Ellsworth & Cross Company, A. E. Cross; N. K. Fairbank Company, C. F. Healey; Fisher & Company, L. H. Fisher; Hamler Boiler & Tank Company, P. J. Hamler; Fred K. Higbie Company, E. C. Price; F. A. Hart & Company, F. A. Hart; O. P. Hurford; Hatley Brothers, John A. Bunnell; C. Herendeen; Illinois Casing Company, Robert E. Fouse; Walter R. Kirk; Charles A. Murphy; Money-weight Scale Company, E. W. Wray; North American Provision Company, L. J. Schwabacher; S. Oppenheimer & Company, Harry D. Oppenheimer; W. R. Perrin & Company, Charles Johnston; J. B. Sardy; Standard Scale and Supply Company, Joseph Simpson; Union Stock Yards Can Company, Conrad Diessel; George W. Williams; Wolf, Sayer & Heller, George J. Sayer; N. J. Weil & Company; G. W. Zeiger Company, G. W. Zeiger; American Asphaltum & Rubber Company, N. S. Kidder.

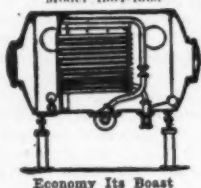
### REMOVING SOUR MARROW.

The meat inspection regulations of the federal service permit the removal of "marrow sour" from cured meats, which are fit for distribution after this has been done without hurting the value of the product. It has been found necessary to instruct inspectors as to the methods of removing this sour marrow which are permissible under the federal meat inspection law. Instructions just issued by the government say that "sour marrow may be removed by burning, but the process of blowing such marrow shall not be permitted until further orders. The question of contaminating meat by this process is being investigated."

### NO MUTTON FAT IN OLEO OIL.

The Bureau of Animal Industry has notified meat inspectors that it is not permissible to use mutton fat in the preparation of oleo oil at establishments where federal inspection is maintained. Only beef fats may be used.

LILLIE EVAPORATOR  
Model 1904-1905



Economy Its Boast

# Lillie Multiple Evaporators

## For Glue and Other Packing House Products

FIRST INTRODUCED TO THE PACKING INDUSTRY IN 1905. TO DATE TWELVE LILLIE TRIPLE EFFECTS HAVE BEEN INSTALLED IN THE HOUSES OF THE LARGER PACKING COMPANIES FOR TANK WATERS AND GLUE. MOST OF THEM REPEAT ORDERS.

Undoubtedly the most economical and in other respects the best apparatus on the market for packing house products.

**THE SUGAR APPARATUS MANUFACTURING COMPANY, 328 Chestnut St., PHILADELPHIA**

S. MORRIS LILLIE, President.

LEWIS C. LILLIE, Secy. and Treas.



## THE NATIONAL PROVISIONER New York and Chicago

Official Organ American Meat Packers' Association.

Published by

**The Food Trade Publishing Co.**

(Incorporated Under the Laws of the State of New York.)

At No. 116 Nassau St., New York City.

GEORGE L. MCCARTHY, *President.*

HUBERT CILLIS, *Vice President.*

JULIUS A. MAY, *Treasurer.*

OTTO V. SCHRECK, *Secretary.*

PAUL I. ALDRICH, *Editor.*

### GENERAL OFFICES

No. 116 Nassau St. (Morton Building), New York, N. Y.

Cable Address: "Sampan, New York."

Telephone, No. 5477 Beekman.

### WESTERN OFFICES

Chicago, Ill., 9 Exchange Ave., Union Stock Yards.  
Telephone: Yards, 842.

Correspondence on all subjects of practical interest to our readers is cordially invited.

Money due THE NATIONAL PROVISIONER should be paid direct to the General Office.

Subscribers should notify us by letter before their subscriptions expire as to whether they wish to continue for another year, as we cannot recognize any notice to discontinue except by letter.

### TERMS OF SUBSCRIPTION INVARIABLY IN ADVANCE, POSTAGE PREPAID

United States .....	\$3.00
Canada .....	4.00
All Foreign Countries in the Postal Union, per year (21 m.) (26 fr.) .....	5.00
Single or Extra Copies, each .....	.10

### AMERICAN MEAT PACKERS' ASSOCIATION.

President, Michael Ryan, Cincinnati Abattoir Co., Cincinnati, O.

Vice-President, Fred F. Kiluck, C. Kiluck Packing Co., Buffalo, N. Y.

Secretary, George L. McCarthy, The National Provisioner, New York.

Treasurer, Joseph L. Roth, J. C. Roth Packing Co., Cincinnati, O.

Executive Committee: James S. Agar, Western Packing & Provision Co., Chicago, chairman; Joseph Allerdice, Indianapolis Abattoir Co., Indianapolis, Ind.; Benj. W. Corkran, Jr., Streett & Corkran Co., Baltimore, Md.; Charles Rohe, Rohe & Brother, New York; Jacob Belswanger, D. B. Martin Co., Philadelphia, Pa.; Charles H. Ogden, Pittsburg Provision & Packing Co., Pittsburg, Pa.; James W. Garneau, Waldeck Packing Co., St. Louis, Mo.; F. T. Fuller, G. H. Hammond Co., Chicago; A. G. Gillick, Brittain & Company, Marshalltown, Iowa.

### SAUSAGE REGULATIONS

The Bureau of Animal Industry, which has charge of the Federal meat inspection service, has announced a modification of its recently promulgated regulation governing the marketing of sausage in which cereal or benzoate is used. The nature of the regulation and the amendment to it, and the feeling of the trade in the matter, are fully set forth in another part of this issue of The National Provisioner.

This effort on the part of the government to make over the methods of the sausage manufacturing industry of the country has aroused as much protest in the trade as anything since the meat inspection law was

put in force. There is universal protest against the regulation, and the trade appears to make out a pretty good case.

The regulations require that all sausage products in which cereal is used must be labeled to that effect. How to comply with this requirement was apparently a puzzle for the bureau. Its first requirement was that all cereal sausage products should be put up in cartons, on which the inspection label and a statement of the contents could be placed. The publication of this rule raised such a cry of protest as to make it plain that there must be a modification. Putting up all such sausage products in cartons would be impossible commercially from the very nature of the trade, and would put a whole lot of sausagemakers out of business. Besides, the consumer would not get the protection aimed at. These facts were plain at once and needed no argument to support them.

The government has now modified the rule. Such sausages as are not put up in cartons must be branded with the inspection stamp and also with another stamp stating the presence of the cereal or preservative. In stamping the casings the government ink must be used. All such sausage products not stamped must be put up in cartons.

This leaves the trade in as bad shape as before. Nobody will buy inky sausages, and the trade has had enough experience with the government stamping ink to realize what its application to small pieces of sausage would mean. An inspection legend stamped on a meat carcass or cut is sufficient disfigurement to affect its salability. But when it comes to putting on the sausage not only this inky legend, but also an inky certificate of the contents of the sausage, the trade throws up its hands in disgust and discouragement.

The alternative under the rule is to put the sausage up in cartons. This is all right for a small part of the trade, but for the majority of sausagemakers throughout the country who market their product fresh and to trade which demands it that way, the carton requirement means disaster.

The regulation as it now stands imposes an unnecessary expense on the sausagemaker, and in many cases it means that he must give up his government inspection. In fact, it is the general belief that if this rule is adhered to it will result in the turning over of a large part of the sausage business to uninspected houses. That would defeat the object of the government regulation, even if the carton requirement did not already defeat itself. For, while the carton goes to the retailer bearing the necessary label, there is nothing to prevent the retailer from removing the sausage from the box—as in-

deed he must do to display it effectively in most cases—and selling it without any statement to the customer, oral or printed, as to the ingredients of the sausage.

The trade must not be considered in the attitude of desiring to market a product without complying with the law. The utter fallacy of the theory which regards anything but "all-meat" sausage as an "adulterated" product need not be discussed here. The law as to labels must be complied with, but the meat trade does not believe that the government will find it necessary to inflict upon sausagemakers such injustice as the latest regulations impose, especially as these regulations afford to the consumer only a small measure of the protection intended by the framers of the law.

### HOGS AND OTHER THINGS

The live hog situation, judging by the volume of current receipts, would seem rather a serious matter. Heretofore it has always been figured that the hog raising country is immense and that the hog matures comparatively fast. These deductions were generally supported by a large run of hogs during periods when they might be expected, and especially when there was a decidedly steady fall in the market.

Recently, however, a break in the market has meant in every instance lessened receipts, showing just how well the farmer has the situation in hand. The erstwhile seller of everything marketable at once has evidently turned manipulator, and he seems to have made a howling success at that, too. "The country" is not the "jay" it used to be.

The question arises, what is going to be the result if this condition continues? While the consuming public is rapidly increasing the hog supply is visibly decreasing. Hence there is but one answer, and that is a higher provision market. The packers have made repeated attempts to get their hogs cheaper, but as a rule there is "nothing doing."

Unbiased judges confidently expected to see not far from seven-cent hogs by this time, but they were wrong in their deductions. There is evidently a new set of conditions to be figured on, as regards the hog situation. That the farmers have a "gentleman's understanding" has been noticed on several occasions of late, as is seen in the butter situation, the milk situation, and now the hog situation particularly and livestock conditions generally.

The whole situation summed up looks like dollar and better wheat and shilling lard, unless something unforeseen happens soon—which is not at all likely. In the meantime, air and water are reasonably cheap and ordinarily healthy material to use, though not very substantial living.

# PRACTICAL POINTS FOR THE TRADE

## PRIME STEAM LARD.

An inquiry concerning various matters connected with packinghouse practice has been received which includes this question:

Editor The National Provisioner:

Please give us points on making and handling prime steam lard.

Prime steam lard is made from the fresh edible fats from the hog killing and cutting departments, not including the leaf lard, however. Regular prime steam lard need not be passed through the filter press, but if it is being sold locally, in various packages, it it well to bleach it however.

In the first place all raw material should be well washed; that is, the killing fats and the cutting fats must be well cleared of all lean meats. Eliminate dirty water, blood, refuse, lean meats, doubtful pressings and skimmings, and keep your tanks clean all the time. Some renderers run clean cold water upon the fats as the tank is being filled, allowing it to drain through the material. Others turn on the steam slightly while the tank is being filled, and then drain off prior to putting on the pressure. Get rid of all impurities possible before cooking in any manner most convenient and positive.

Thirty-five to forty pounds pressure for from seven to nine hours, according to material to be rendered, should suffice. In settling use plenty of salt. Allow vent to be open while cooking until it emits a clean blue steam, then shut off and open the escape valve sufficiently to allow the gases formed to escape.

In bleaching, the fuller's earth must be added to the lard in the kettle while the lard is around 160 to 165 degrees Fahr., the quantity of earth used being about one per cent. in the regular run of hog fats, contact being from 15 to 20 minutes under air agitation, after which the stock may be started through the press.

The essential points in the manufacture of lard are clean raw material, clean tanks, and the whole process put through without delay. It is necessary to have a reducing valve on the steam line, also a pop safety valve set at the required pressure, as well as a blow-off on the head of the tank.

Fuller's earth is the most popular bleach today, though it does not improve the flavor of the lard treated. Bicarbonate of soda is a very desirable and effective bleaching and purifying agent, two pounds being allowed per 1,000 pounds of stock to be treated. Snow-white lard, however, is demanded by the consumer, hence the necessity of using fuller's earth in most instances.

Forty pounds of steam for about 8 hours seems, in the opinion of experts, to be about right ordinarily.

That too much stress cannot be put upon cleanliness in every particular is beyond question. Fix up your lard refinery according to the most approved modern methods, follow instructions, generally noting various different local conditions and acting accordingly, and a first-class product is assured.

## POINTS ON CATTLE YIELDS.

Good native cattle will run 60 per cent. dressed beef, 70 per cent. hide and rendered fat 6 per cent. The latter may be shrunk 2 per cent.—that is, the weight of the rendered fat may be shrunk 2 per cent. to arrive at the quantity of oleo stock derivable. Of this stock about 80 per cent. is oil and 20 per cent. stearine. Then there is the offal to be taken into consideration—tongues, livers and hearts, cheek and other head meat, brains, tripe, sweetbreads, tails, guts, weasands, bladders, etc. Then comes tankage, blood, bones, horns, hoofs, glue stock and the resultant products therefrom. All of these properly manipulated lessen the cost of the dressed carcass to the operator.

Prime 1,100 to 1,200-pound cattle have been known to dress as high as 64 per cent. of live weight. It was claimed that one International Livestock Show prize winner dressed 70 per cent. of its live weight, about 6 per cent. of rendered fat and 6¼ per cent.

of hide. Killing, etc., chilling and "house margin" runs somewhere around a dollar a head usually, but only in instances where the business is handled scientifically. Skilled labor is a very desirable adjunct to the successful operation of a packinghouse, and is at all times worthy of the utmost encouragement possible that can be extended it by the management.

## COST OF HANDLING BEEF.

Aside from the cost of the live steer there are quite a few items of expense; as, for instance, buying, shrinkage, killing, refrigerating, selling, shipping, loading, etc., which will reach not less than two cents per pound of the dressed weight, generally speaking. In some instances it may be a trifle less, but as a rule it would be more. Against the cost of the cattle and this added expense there is the dressed carcass, the hide, fat and other offal, which must be handled scientifically, as a general rule, to show a profit. Very little waste is permissible.

## TEST ON PARAFFINED BOLOGNA.

The material used in a paraffined bologna test was as follows: Beef head meat, 100 pounds; giblets, 200 pounds; pork hearts, 200 pounds; pickled pork trimmings, 100 pounds; total, 600 pounds. The stuffed weight was 847 pounds and the chilled weight, 796 pounds. This batch cost about 3½ cents per pound, finished, as follows: Meat, \$1.90 per cwt.; casings, 28c.; spices, 16c.; packing material, 40c.; labor, 60c., and shipping, 16c.

## THE BEST EMPLOYMENT BUREAU.

There are plenty of men out of employment, but a good packinghouse man need never be idle if he makes use of the "Wanted" department of The National Provisioner.

## DIXON'S BELT DRESSING

in solid form is a quick, simple, easy cure for slipping belts. Like to try a free sample?

Joseph Dixon Crucible Co., Jersey City, N. J.

## SWENSON EVAPORATORS SOLD SINCE APRIL 1st, 1909, INCLUDE

Darling & Co.,	Double effect	Zehner Bros. Packing Co.,	Double effect
Miller & Lux,	Triple "	People's Packing Co.,	Single "
Eastern Tanners Glue Co.,	Double "	Union Meat Co.,	Triple "

and we're just beginning to add to those 150 tankwater and glue equipments installed in the past 15 years.

Economy—Durability—Efficiency—Service are responsible for our success.

Can you afford to throw away tankwater when others find it adds about one-third to their fertilizer profit.

## SWENSON EVAPORATOR COMPANY

Successors to AMERICAN FOUNDRY & MACHINERY CO.

945 Monadnock Bldg., Chicago



# INSTALLATION

¶ If you are contemplating enlarging your old or building a new packing house, investigate the Electric Curing Process before drawing your plans. **Thousands can be saved.**

¶ This process will more than double the output of your old plant, and you may find that you can save the cost of contemplated enlargements, or reduce the size of the new building which you are planning to erect just one half.

¶ At our demonstrating plant, erected in Cleveland, our curing room is 80x40 ft., large enough to accommodate 20 tanks, which will cure 7,200,000 lbs. of bacon or 960,000 lbs. of hams per year, turning it all out equal to the highest grades produced by the old method (and to some tastes, better), accomplishing this without any waste in brine, enabling two men to do the work of six, and numerous other advantages.

¶ If you will mail us a sketch of one or more curing rooms we will figure the cost of installation, and make you two propositions: one on the royalty plan and one on the basis of outright purchase.

¶ We would prefer to have an officer of your company bring the room dimensions to us. He could then inspect our plant and see for himself just what we are accomplishing.

## THE ELECTRIC MEAT CURING COMPANY

426 Society for Savings Building

CLEVELAND, OHIO

# ICE AND REFRIGERATION

## NEW CORPORATIONS.

New York, N. Y.—A. Hector, L. Cohan and G. V. Hart have incorporated the Clausen-Flanagan Brewing Company with \$500,000 capital stock.

Chickasha, Okla.—Everybody's Ice and Cold Storage Company has been incorporated with a capital stock of \$60,000 by W. H. Thompson, M. Gilbert and others.

Forest, Tenn.—The Forest Compress and Ice Company has been incorporated with a capital stock of \$30,000 by L. A. Cramer, J. A. McCain and M. W. McCormick.

Williamsburg, Va.—D. S. Harris, G. L. Burleson and A. L. Squires are among the incorporators of the Williamsburg Creamery Company. The capital stock is \$3,000.

Phillipsburg, N. J.—The Consolidated Mountain Ice Company has been incorporated by A. J. Oldenwelder, Jr., S. C. Smith and M. B. White. The capital stock is \$125,000.

Victoria, Tex.—The Guadalupe Valley Creamery Company has been incorporated with a capital stock of \$3,500. F. B. Lander is president, L. G. Kreisle vice-president and R. L. Daniel secretary.

Boston, Mass.—The Maine State Creamery Company has been incorporated with a capital stock of \$25,000. President, W. M. Lougee, Boston; clerk, W. S. Kinney, 406 Columbus avenue, Boston.

Burt, N. Y.—Loomis & Briggs Company has been incorporated with \$20,000 capital stock to engage in cold storage and warehouse business. E. N. Loomis, B. B. Loomis, South Orange, N. J.; W. C. Briggs, M. D. Briggs, Olcott, N. Y., are the incorporators.

## ICE NOTES.

Houston, Tex.—H. T. D. Wilson will install a cold storage plant here.

Weimar, Tex.—J. O. Boettcher and F. F. Anders will establish a creamery plant here.

Palmetto, Fla.—The Tampa Ice Company, Tampa, has commenced the erection of an ice plant.

Luzon, N. Y.—Johnston & Albee's creamery plant here has been destroyed by fire. Loss \$10,000.

St. Louis, Mo.—The Colonial Creamery Company will erect a plant 29x109 feet, costing \$20,000.

Crescent, N. Y.—The large ice house of the Shaughnessy Ice and Coal Company has been destroyed by fire.

York, Neb.—The directors of the York Artificial Ice Company have decided to increase the capacity of plant.

Aurora, Ill.—Plans have been completed for the erection of a large ice plant here by the Knickerbocker Ice Company.

Mexia, Tex.—The Mexico Ice and Refrigerating Company will expend \$12,000 to \$15,000 on improvements to its ice plant.

Rhyolite, Nev.—The Dan News Ice and Cold Storage Company's plant has been destroyed by fire, causing a loss of \$10,000.

Tampa, Fla.—W. M. Baker has awarded contract for his cold storage plant to have a capacity of 10,000 lbs. of fresh meat.



Newkirk, Okla.—The recently incorporated Newkirk Creamery Company will operate a plant having 500 pounds of butter daily.

Muskogee, Okla.—A packing plant and cold storage warehouse is to be erected here at a cost of \$12,000 by Alley Brothers & Company.

Salt Lake City, Utah.—The Utah Ice and Storage Company is planning to double the capacity of its plant by the installation of two more refrigerating machines.

Oklahoma City, Okla.—Plans are to be ready by September 1 for the new plant which the Centerfreeze Ice Company will erect. Around \$100,000 will be the cost.

Wichita, Kan.—The Wichita Ice and Cold Storage Company has secured the property adjoining its plant and will install machinery giving 75 tons daily ice making capacity.

Kenosha, Wis.—A big ice house at Twin Lakes, belonging to the Harry Lawler Ice Company of Chicago, has been destroyed by fire with a loss estimated at from \$35,000 to \$50,000.

Mexico City, Mexico.—The El Polo Norte, F. Vogel Company and the Central Brewing Company have formed a merger and announced that an end will be put to the ice war, which has reduced the price of ice.

De Queen, Ark.—J. R. Davis of Mena, Ark., has made a bid of \$18,000 for the De Queen Light and Ice plant, which is to be sold at auction. The plant includes a light and ice plant and bottling works and originally cost \$60,000.

Indianapolis, Ind.—The Cleveland Trust Company, as trustee for holders of bonds executed by the Indianapolis Cold Storage Company, filed a suit in the Circuit Court last week in which it seeks to foreclose a mortgage of \$250,000 on the storage company's plant in this city.

Pittsburg, Pa.—A meeting of the stockholders of the Consumers' Ice Company will be held at the office of the company, at No. 821 Beaver avenue, N. S., on September 2, 1909, at 1:30 o'clock P. M., to consider and vote on question of increasing the capital stock of the company from \$100,000 to \$120,000.

## COLD STORAGE TESTS ON BEEF AND POULTRY.

By A. D. Emmett and H. S. Grindley.

(Continued from last week.)

H. A. Higley, of the Brooklyn Diagnosis and Research Laboratory, prepared a detailed report as to the differences between fresh and refrigerated, drawn and undrawn fowl. Basing his conclusions upon established bacteriological facts, he found that "the edible portions of healthy, dead, undrawn poultry and game do not contain any bacteria, toxins or ptomaines that are harmful when eaten by man so long as such poultry is kept free from putrefaction; that poultry that goes into cold storage in good bacterial



# GIANT Insulating PAPER

Pliability, coupled with toughness of stock, gives to "GIANT" advantages possessed by no other insulating paper. Absolutely free from pinholes and cracks.

## Water Proof Air Tight

The Standard Paint Co.

General Offices:  
100 WILLIAM ST., NEW YORK.

Branches:

Chicago, Kansas City, Philadelphia, Boston, Memphis, Atlanta, Denver.

Contains no tar, oil or rosin. Odorless. Not affected by changes of temperature, acids or alkalis.

WRITE FOR SAMPLES AND PRICES.

# ICE TOOLS

Send for our 104  
page Catalog D.



FINEST QUALITY  
EVERY TOOL USED IN THE ICE BUSINESS  
**COAL AND ICE  
ELEVATORS--CONVEYORS**

Gifford Wood Co.

HUDSON, N. Y. ARLINGTON, MASS.  
CHICAGO, ILL.



condition comes out in exactly the same condition that it went in, so long as the temperature of the poultry is kept low enough (5 deg. C., or below) to prevent the growth of putrefactive bacteria, and finally that the longer poultry remains frozen, the less bacteria does it contain."

#### Wiley's Tests on Eggs, Poultry and Game.

In January, 1908, Wiley and associates made a preliminary report upon an investigation which was being carried out at Washington, on the effect of cold storage upon eggs, quail and chickens. The bulletin giving the detailed results of this work was issued in November. In the case of the eggs, a bacteriological, microscopical and chemical examination was made. The first showed that at the end of three months, the whites and yolks were still separate, but at the end of six months they were more or less intermixed; the limiting membrane having been dissolved by the bacteria. The microscopical study indicated that at the end of 3½ and 6-month periods the eggs were not unlike the fresh, but that at the end of 12½ months the yolks of the cold storage product were flattened and contained rosette crystals.

The chemical examination showed: That the cold storage eggs lost, during a period of one year, 10 per cent. of their weight, due chiefly to water; that the amount of coagulable protein and the lecithin phosphorus in samples, which were boiled, was less; that the proteose and peptone nitrogen increased, and that the amido constituents decreased.

In taking up the study of fowl, the work was divided somewhat: First, a preliminary investigation with quail and chicken, under known conditions as to cold storage, was undertaken in which organoleptic tests and bacteriological examinations were made, and second, a comparison of market cold storage chicken was undertaken upon a histological, bacteriological and chemical basis. In the former, drawn and undrawn birds were used. From the organoleptic tests there seemed to be no marked distinctive points between the two. Comparing them with fresh samples, there was no apparent difference at the end of six weeks; however, after a period of three months or longer, the stored fowl showed a perceptible difference in the uncooked condition and in some cases in the cooked. The bacteriological examination gave positive evidence of bacterial growth during the storage period. The reduced temperature retarded their growth, but it did not destroy the organisms—a fact which Pennington also found in the case of milk.

In the study of the market cold storage chickens, the samples were compared with

fresh fowl. The previous history of the birds was not known. In the chemical work, the light and dark meats were each analyzed. A special study was made of the fat, the usual determinations being followed out. For the lean meat, the method, as published from this laboratory, was used with some modifications.

The conclusions, which were of a tentative nature, were: (a) The histological examination of the muscle of the stored and unstored fowl showed distinct and progressive changes in the structure of the fibre. (b) The bacteriological study gave evidence of the presence of an appreciable number of bacteria in the edible stored flesh, but none in the fresh samples. (c) The chemical analysis indicated only slight variations for the different nitrogenous constituents but marked ones for the fat.

#### Richardson's Tests on Frozen Meats.

At the same time that Wiley and associates made their preliminary report, Richardson read a paper on "The Criteria of the Deterioration of Flesh Foods." He used, in general, the methods of this laboratory with further improvements. Special emphasis was laid upon the value of the determination of ammoniacal nitrogen. Later Richardson and Scherubel published an elaborate investigation upon experiments with samples of frozen beef knuckle kept at -9 to -12 deg. C. Histological, bacteriological and chemical studies were made. In the chemical work, the authors reported, in addition to the determinations made in our study, those for the ammoniacal nitrogen, acidity and sulphur.

## Henry Vogt Machine Co.

LOUISVILLE, KY.

Manufacturers of

## Ice and Refrigerating Machinery and Boilers

The histological data showed: That the physical changes in frozen meats were due either to the evaporation of the water, or to the pressure produced by expansion in the freezing of the water; that the formed ice which was outside of the cell, might produce abrasion of the cell wall depending, as Gautier also stated, upon the rapidity of the freezing and the subsequent thawing, and that the solidifying point does not occur at any specific temperature, but that it depends upon the soluble solids. From the bacteriological examination, it was found that in the freezing the bacteria became surrounded by

### THE ECONOMY OF USING THIS AMMONIA

Every cylinder you buy of the Bower Brand Anhydrous Ammonia is guaranteed to be strictly pure and dry.

Think of this fact when you are ready to buy Ammonia. Then think of the saving you will make by getting B. B. Anhydrous Ammonia which carries an iron clad guarantee of PERFECT PURITY.

#### B. B. IS MADE TO WEAR.

B. B. Anhydrous Ammonia is a definite compound. Its quality is uniform at all seasons. Unlike other Ammonia it does not decompose in the system. It is made to wear.

The Bower Brand is always "lively." It never goes "dead."

And it costs no more than you'd pay for other Ammonias.

For your convenience we have placed stocks of B. B. Anhydrous Ammonia in the principal cities of the United States. Please order from agent nearest you. You will be promptly supplied.

Our new booklet should be read by every one interested in Refrigerating and Ice Making Plants. Send to-day for your copy.

### HENRY BOWER CHEMICAL CO.

Gray's Ferry Road and 29th St.  
PHILADELPHIA, PA.

B. B. AMMONIA MAY ALSO BE OBTAINED FROM THE FOLLOWING:

ATLANTA, Morrow Transfer & Storage Co.  
BALTIMORE, 106 W. Lombard St., J. S. Wernig.  
BIRMINGHAM, Kates Transfer & Storage Co.  
BOSTON, 120 Milk Street, Chas. P. Duffee.  
BUFFALO, Seneca St., Keystone Warehouse Co.  
CHICAGO, 16 N. Clark St., F. C. Schapper.  
CINCINNATI, 83 E. McMicken Ave., The Burger Bros. Co.  
CLEVELAND, Cleveland Storage Co.  
DETROIT, Riverside Stge. & Cartage Co., Ltd.  
FORT WORTH, Texas Mfg. Co.  
HOUSTON, Texas Warehouse Co.  
INDIANAPOLIS, Central Transfer & St'ge Co.  
JACKSONVILLE, Park Bldg., St. Elmo, W. Acosta.  
KANSAS CITY, Co-op. Land & Mercantile Co.  
LIVERPOOL, Peter R. McQuie & Son.  
LOS ANGELES, 151 N. Los Angeles St., United Iron Works.  
LOUISVILLE, Louisville Public Warehouse.  
MILWAUKEE, Central Warehouse.  
NEWARK, F. W. Munn Livery Co.  
NEW ORLEANS, Finley, Dicks & Co., Ltd.  
NEW YORK, 100 William St., Roessler & Hasselcher Chemical Co.  
NORFOLK, Nottingham & Wrenn Co.  
PITTSBURGH, Penn. Transfer Co., Ltd.  
PROVIDENCE, Rhode Island Warehouse Co.  
ST. LOUIS, Pillsbury-Becker Engineering & Supply Co., 200 W. Main St.  
SAN FRANCISCO, 2nd and Market Sts., United Iron Works.  
SAVANNAH, Benton Transfer Co.  
SEATTLE, 100 Main St., United Iron Works.  
SPOKANE, United Iron Works.  
WASHINGTON, Littlefield, Alvord & Co.  
MEXICO, Ernest O. Heinsdorf.  
HAVANA, Champion & Pascual.



Full  
line of  
Fittings  
carried  
in stock

## YORK MFG. CO.

York, Pennsylvania

We manufacture all machinery and parts needed to equip a complete

### Ice or Refrigerating Plant

Machines      Condensers  
Tanks, Cans    Coolers  
Piping          Boilers and  
Ammonia Fittings of all kinds

We employ over 1,250 men in the manufacture of ice and refrigerating machinery exclusively. Catalogue sent free on request.

Our Fittings are carried  
in Stock at the  
Following  
Places:

Braman, Dow & Co., 239-245 Causeway St. Boston, Mass. Rantz & Biggar, 736 Conti St., New Orleans, La.

York Manufacturing Co., 1690 Monadnock Bldg., Chicago, Ill.  
York Manufacturing Co., 72-76 Trinity Place, New York, N. Y.  
York Manufacturing Co., 20 South Main St., St. Louis, Mo.  
York Manufacturing Co., 318 Liberty Ave., Pittsburg, Pa.  
York Manufacturing Co., 13 S. Forsyth St., Atlanta, Ga.  
York Manufacturing Co., 2010 Congress Ave., Houston, Tex.  
Wegner Machine Co., Perry and Mississippi Sts., Buffalo, N. Y.  
United Iron Works, 151 N. Los Angeles St., Los Angeles, Cal.  
United Iron Works, Second and Jefferson Sts., Oakland, Cal.  
United Iron Works, 100 Main St., Seattle, Wash.

# HATELY COLD STORAGE COMPANY, CHICAGO

Office, 70-71 Board of Trade

Warehouses, 37th St. and Chicago River



Superior facilities for

**STORING, CURING, PACKING and SHIPPING**  
**All kinds of Pork Products**

*Advances made at minimum rates*

**SMOKING HAMS AND BACON A SPECIALTY**

solid barriers of ice through which they could not penetrate, and hence they would cease to grow.

In the chemical study, a comparison of the composition of the frozen sample was made with that of the fresh meat. There appeared to be no general tendency for the ammoniacal, the coagulable or the albumose nitrogen to increase or decrease and hence chemically the products of bacterial growth, if there were any, were inappreciable. The authors concluded from their results that frozen meats can be kept in cold storage under proper conditions for a period of 554 days or perhaps longer.

In a second paper, Richardson and Scherubel have made a study of the preservation of meats stored at temperatures of 2 to 4 deg. C., that is, above the freezing point. The same chemical methods were used here as in the preceding two studies; however, the data for the phosphorus and sulphur are not reported. Tests were made to ascertain whether the chemical methods would detect any changes resulting from known bacterial decomposition of meat. In the first experiment, samples of chopped beef knuckle were prepared, and to the same 1 c.c. of a putrefying meat infusion was added.

These tests were kept for definite periods of time at room temperature. It was found

that the total nitrogen, the meat base nitrogen, the coagulable nitrogen, the albumose nitrogen, the ammoniacal nitrogen, and the total solids all increased up to and including the ninth day. The total nitrogen and the meat base nitrogen showed a general increase throughout, while the albumose and coagulable nitrogen increased regularly at first, but later began to decrease, yet always remaining higher than at the start. The total acidity determinations were of no definite value. In the second test, chopped meat was again used and in some cases preservatives were added. The samples were kept in Mason jars at 2 to 4 deg. C.

The authors state that these experiments were not very satisfactory but, in general, they seemed to show that the added preservatives assisted in arresting the bacterial action. The low temperature, however, was the chief agent.

In a third test, cuts of beef knuckle were used. They were held in cold storage at 2

to 4 deg. C. for varying lengths of time. It was found on the 31st day and thereafter the samples were covered with a slimy layer. The analysis of the entire cut then showed the ammoniacal nitrogen to be twice as high as in the case of the sample for the seventh, fourteenth and twenty-first days, and it also showed the albumose nitrogen to be about 30 per cent. higher. Analyses of samples on the thirty-ninth, forty-sixth and fifty-third days were about the same as those for the thirty-first day. On and after the sixty-fifth day, there was a marked increase in the total, the coagulable, the albumose, and the ammoniacal nitrogens and in the total solids.

In a fourth test, pieces of knuckle which had begun to decompose on keeping at 2 to 4 deg. C. were transferred on the fifty-fourth day to a room whose temperature was -9 to -12 deg. C. It was found that the reduced temperature arrested the bacterial decomposition.

(To be continued.)

## PIONEER MAKERS OF BLOCK INSULATION AND ROCK MINERAL WOOL

YOU SHOULD USE  
**ROCK COTTON INSULATING BLOCKS**  
(Patented) - (Copyrighted)

A fire and water-proof stone felt, containing no animal or vegetable matter; it will not rot or disintegrate from any cause. Has stood the test of time and every scientific test.

Received Grand Prize and Gold Medal World's Fair, 1904, in competition with all other materials.

TRY IT WITH FIRE; SOAK IT IN OIL; LIGHT WITH A MATCH; DO THE SAME WITH ALL OTHER MATERIALS IN USE. Our Rock Cotton Block, you will find, is the only one left.

(Patented) **SAWYER'S STONE CORK** (Copyrighted)  
A sponge stone, lighter than cork, costs less, and has been proven by test to be more efficient and less hygroscopic.

(Copyrighted) **SAWYERITE SATURATED AND COATED INSULATING PAPERS**

With 50 years of paper making experience back of them.

ODORLESS, Water-proof, Air Tight, Acid, Alkali and Gas Proof. Samples, proofs and prices furnished upon application.

Materials furnished complete or work applied any place in the United States.

**AMERICAN INSULATING MATERIAL MFG. CO.**

Office, Suite 1806 Bank of Commerce Bldg., St. Louis, Mo.  
Factories Alexandria, Ind., U. S. A.

## Let Your Customers Advertise Your Products

and, incidentally, get them into the habit of handing over their counters your particular brands of ham, bacon, lard, etc., by using the shop windows of the retailers for displaying attractive advertising matter of your own. Our improved Window Displays will tell the buyer to ask for your brands before she goes into the store.

Ask us for particulars about this new kind of effective, economical advertising.

## THE U. S. LITHOGRAPH CO.

"Russell-Morgan Print"

"The Largest Poster Printers in the World"

CHICAGO  
1131 Association  
Building

HEADQUARTERS:  
East Norwood,  
Cincinnati, O.

NEW YORK CITY  
1431 Broadway,  
cor. 40th Street

# REFRIGERATING PLANTS

PIPE WORK

REPAIRS

SUPPLIES

**MECHANICAL REFRIGERATING COMPANY**  
**CAMDEN, N. J.**



## PROVISIONS AND LARD

### WEEKLY REVIEW

All articles under this head are quoted by the bbl. except lard which is quoted by the cwt. in tcs., pork and beef by the bbl. or piece and hog by the cwt.

#### Future Prices Irregular—Markets Higher— Stocks Reported Decreasing—Hog Move- ment Light—Hog Prices Continue Strong.

The future market in provisions has been decidedly irregular during the week. Some days the trade has been fairly active and other days extremely dull. On last Saturday there was a drop of \$1 a barrel in the price of September pork, but this was recovered at the close of the day. Prices have been advanced this week, and new high levels have been reached for all deliveries of product.

The advance has been accompanied by reports that the stocks of products at the West were being steadily reduced by a demand for distribution in excess of the current make, while the movement of hogs was small and live hog prices were very strong. The average price of live hogs last week was \$7.79, or \$1.79 over the average price of the past seven years. The price of hogs was \$1 over the price of cattle, \$3.20 over the average price of sheep and about 70c. over the price of lambs. The very high price for hogs does not bring any increase in movement, and dealers who were expecting that there would be a marked increase in the receipts of hogs at interior points as the season advanced have been very greatly disappointed.

The weather conditions were possibly against the marketing of stock. Temperatures were comparatively high, although not as high as the preceding week, and the offerings of stock in the country were com-

paratively small. The holding tendency may have been increased to some extent by the very dry weather throughout the great corn States west of the Mississippi. Although the Government industriously predicted rains last week they failed to materialize. This week the weather was dry until Wednesday, when there were some showers in the Mississippi Valley States. A good general rain is needed throughout the entire corn and livestock country. A week of rain which would start up the fall feed in good shape and give plenty of stock water would be a very great help in the finishing of stock for the fall markets.

The demand for product has, of course, been restricted to a certain extent by the very high prices prevailing, but the fact seems to be that the demand has been sufficiently large to absorb all the product offering, and leave the market bare of supply and bare of any accumulating tendency. The estimates which have been current have indicated a probable decrease in product stocks this month. Unless the September movement of hogs is materially increased, the chances favor the reduction of stocks to a comparatively small total before the fall is very far advanced.

A feature of the recent advance in the market has been the decided strength in the January deliveries of both lard and meats, indicating that there is less confidence in the winter supply of livestock. This advance has possibly been brought about in part by the less favorable prospects for the feed crops. The serious drouth which has prevailed so long west of the Mississippi has

undoubtedly lowered the promise for the feeding crops, and very much reduced the prospects for the rough forage crops. The premium, however, of the nearby deliveries over the distant continues pronounced. In pork the premium is about \$3 a barrel for the September over the January, and in lard the premium is about  $\frac{3}{4}$ c. The premium for the September delivery of ribs is about  $2\frac{1}{2}$ c. a pound over the January.

The export movement of product is still slow. There is a little business doing, of course, all the time, but the clearances from week to week reflect the very limited interest. Such limitation is very natural in view of the premium of present prices compared with last year. Lard prices are nearly 3c. a pound over a year ago, and pork about \$8 a barrel. The high prices are restricting the foreign distribution of product to very small proportions and as previously stated, this is shown in the big decrease in the exports for the past season. The decrease in meats and pork shows a steadily falling movement compared with a year ago. The aggregate so far is about 95,000,000 pounds under a year ago, and the exports of lard about 50,000,000 pounds, or a decrease of 145,000,000 pounds in the total shipments of hog products for the season. At the opening of the month the total stock of all products in Chicago was only 144,000,000 pounds and the stocks of all meats included in this only 102,000,000. It will be seen from these figures that if the export movement had been as large this year as last, an amount equal to the entire stock of product at Chicago would have been taken out of the country

# THE W. J. WILCOX

## LARD AND REFINING COMPANY

**NEW YORK**  
Offices: 27 Beaver Street

Refiners of the Celebrated  
Wilcox and Globe Brand

**PURE  
REFINED  
LARD**



and the stock, already very small, reduced to an extraordinarily low figure throughout the entire country. The decrease in the product export movement has been without doubt due to the high prices and the high prices have been due to the small supply of hogs, as shown in the big decrease in packing, particularly since the first of March. The trade has looked forward steadily from month to month to a time when the packing situation would show a gain compared with last year, but the movement of hogs is still of extremely small proportions notwithstanding the price.

#### SEE PAGE 48 FOR FRIDAY'S MARKETS.

**PORK.**—The market is very firm with offerings small. Mess is quoted at \$22.25@22.75; clear, \$21@23.50, and family, \$22@22.50.

The market has been very firm this week, with prices at the highest of the season. City steam lard, 12c; prime Western, \$12.45, and Middle West, \$12.30. Continent, \$12.95; South America, \$13.50; Brazil, kegs, \$14.50; compound, 7½@7½c.

**BEEF.**—The market is steady at unchanged prices. Mess quoted at \$11@11.50; packet, \$12.50@13; family, \$14@14.50.

#### EXPORTS OF HOG PRODUCTS.

Exports of hog products from New York reported up to Wednesday, August 25, 1909, were as follows:

**BACON.**—Antwerp, Belgium, 38,569 lbs.; Cadiz, Spain, 6,410 lbs.; Colon, Panama, 3,331 lbs.; Cienfuegos, Cuba, 28,852 lbs.; Glasgow, Scotland, 198,162 lbs.; Genoa, Italy, 72,142 lbs.; Gibraltar, Spain, 8,400 lbs.; Hull, England, 139,409 lbs.; Hamilton, W. I., 5,121 lbs.; Havana Cuba, 13,093 lbs.; Kingston, W. I.,

961 lbs.; La Union, Salvador, 1,082 lbs.; London, England, 21,700 lbs.; Liverpool, England, 816,932 lbs.; Manzanilla, Cuba, 48,790 lbs.; Messina, Sicily, 10,000 lbs.; Naples, Italy, 7,615 lbs.; Rio Janeiro, Brazil, 13,470 lbs.; Rotterdam, Holland, 13,119 lbs.; Trieste, Austria, 10,125 lbs.

**HAMS.**—Antwerp, Belgium, 143,500 lbs.; Amsterdam, Holland, 15,823 lbs.; Barbados, W. I., 1,205 lbs.; Colon, Panama, 5,731 lbs.; Cienfuegos, Cuba, 16,093 lbs.; Demerara, Br. Guiana, 3,184 lbs.; Glasgow, Scotland, 205,800 lbs.; Guayaquil, Ecuador, 1,177 lbs.; Havana, Cuba, 6,283 lbs.; Hamilton, W. I., 10,398 lbs.; Hull, England, 165,088 lbs.; Kingston, W. I., 2,447 lbs.; London, England, 65,652 lbs.; La Union, Salvador, 2,825 lbs.; Liverpool, England, 622,900 lbs.; Manzanilla, Cuba, 13,398 lbs.; Messina, Sicily, 2,500 lbs.; Nassau, W. I., 2,055 lbs.; Port Cabello, Venezuela, 2,748 lbs.; Port au Prince, W. I., 1,662 lbs.; Southampton, England, 54,365 lbs.; Tampico, Mexico, 3,440 lbs.

**LARD.**—Antwerp, Belgium, 191,991 lbs.; Amsterdam, Holland, 5,450 lbs.; Acapulco, Salvador, 9,725 lbs.; Algoa Bay, Africa, 46,416 lbs.; Barbados, W. I., 17,867 lbs.; Bremen, Germany, 27,500 lbs.; Cienfuegos, Cuba, 231,094 lbs.; Curacao, Leeward Islands, 6,082 lbs.; Colon, Panama, 19,216 lbs.; Callao, Peru, 2,500 lbs.; Catania, Sicily, 8,950 lbs.; Demerara, British Guiana, 11,128 lbs.; Dusseldorf, Germany, 37,208 lbs.; Delagoa Bay, Africa, 24,330 lbs.; Freetown, Africa, 8,554 lbs.; Genoa, Italy, 5,500 lbs.; Guayaquil, Ecuador, 4,082 lbs.; Glasgow, Scotland, 30,959 lbs.; Gibraltar, Spain, 5,000 lbs.; Hamburg, Germany, 127,705 lbs.; Havana, Cuba, 22,745 lbs.; Havre, France, 2,600 lbs.; Hamilton, W. I., 4,248 lbs.; Hull, England, 632,116 lbs.; Kingston, W. I., 2,150 lbs.; Liverpool, England, 325,452 lbs.; Leith, Scotland, 46,274 lbs.; La Union, Salvador, 4,495 lbs.;

London, England, 270,900 lbs.; Manzanilla, Cuba, 20,664 lbs.; Melbourne, Australia, 2,000 lbs.; Nassau, W. I., 18,766 lbs.; Naples, Italy, 44,004 lbs.; Newcastle, England, 2,100 lbs.; Palermo, Sicily, 8,500 lbs.; Port au Prince, W. I., 104,677 lbs.; Rio Janeiro, Brazil, 8,000 lbs.; Rotterdam, Holland, 74,373 lbs.; Southampton, England, 25,200 lbs.; Tumaco, Colombia, 1,615 lbs.; Tunis, Algeria, 12,650 lbs.; Tampico, Mexico, 46,112 lbs.; Valparaiso, Chili, 4,500 lbs.

**LARD OIL.**—Demerara, British Guiana, 251 gals.

**PORK.**—Algoa Bay, Africa, 25 bbls.; Colon, Panama, 32 bbls.; Demerara, British Guiana, 218 bbls., 10 tcs.; Glasgow, Scotland, 150 bbls.; Hamilton, W. I., 9 bbls.; Hull, England, 25 bbls.; La Union, Salvador, 83 bbls.; Liverpool, England, 175 bbls.; Nassau, W. I., 52 bbls.; Port au Prince, W. I., 127 bbls.; Rotterdam, Holland, 25 bbls.; St. Johns, N. F., 170 bbls.

**SAUSAGE.**—Algiers, Algeria, 15 pa.; Gibraltar, Spain, 250 cs.; Havre, France, 100 bx.; Marseilles, France, 210 pa.; Rotterdam, Holland, 200 cs.; Tunis, Algeria, 20 bx.

#### EXPORTS OF BEEF PRODUCTS.

Exports of beef products from New York reported up to Wednesday, August 25, 1909, were as follows:

**BEEF.**—Antwerp, Belgium, 135 bbls.; Algoa Bay, Africa, 53 bbls.; Barbados, W. I., (Continued on next page.)

#### EXPORTS OF PROVISIONS

Exports of hog products for week ending August 21, 1909, with comparative tables:

##### PORK, BARRELS.

	Week Aug. 21, 1909.	Week Aug. 22, 1908.	From Nov. 1, 1908, to Aug. 21, 1909.
United Kingdom..	211	835	29,958
Continent .....	207	135	12,855
So. & Cen. Am..	347	366	15,173
West Indies .....	634	1,484	51,500
Br. No. Am. Col.	263	31	16,820
Other countries ..	.....	30	221
Total .....	1,662	2,881	126,527

##### MEATS, POUNDS.

United Kingdom..	5,153,325	8,238,258	330,000,885
Continent .....	410,956	675,595	26,600,917
So. & Cen. Am..	98,500	35,125	4,402,032
West Indies .....	219,775	208,650	8,348,121
Br. No. Am. Col.	.....	1,000	132,455
Other countries ..	.....	.....	151,300
Total .....	5,882,556	9,153,628	369,635,740

##### LARD, POUNDS.

United Kingdom..	3,410,828	4,040,946	232,730,809
Continent .....	4,810,459	3,505,624	201,625,351
So. & Cen. Am..	300,350	133,550	12,782,110
West Indies .....	795,700	723,672	31,837,556
Br. No. Am. Col.	6,080	.....	537,840
Other countries ..	.....	12,000	1,201,250
Total .....	9,301,417	8,415,792	480,714,416

##### RECAPITULATION OF THE WEEK'S EXPORTS.

	Pork. Bbls.	Meats. Pounds.	Lard. Pounds.
From—			
New York .....	1,232	1,813,675	2,469,050
Boston .....	191	1,689,175	985,118
Philadelphia .....	.....	155,200	492,579
Baltimore .....	.....	33,125	3,614,520
Mobile .....	.....	7,875	64,300
New Orleans .....	239	97,300	300,250
Montreal .....	.....	2,106,200	1,355,600
Total week ....	1,662	5,882,556	9,301,417
Previous week ..	2,938	5,881,850	5,928,950
Two weeks ago ..	2,868	7,476,151	8,086,847
Cor. week 1908..	2,861	9,153,628	8,415,792

##### COMPARATIVE SUMMARY.

	From Nov. 1, 1908, to Aug. 21, 1909.	From Nov. 1, 1907, to Aug. 22, 1908.	Decrease.
Pork, lbs. ....	25,305,400	27,010,200	1,704,800
Meats, lbs. ....	369,635,740	462,896,542	93,260,802
Lard, lbs. ....	480,714,416	530,397,294	49,682,878

##### OCEAN FREIGHTS.

	Liverpool, Glasgow, Per Ton.	Hamburg, Per 100 lbs.
Beef, per tierce .....	15/	15/24c.
Oil cake .....	15/	8c.
Bacon .....	15/	15/24c.
Lard, tierces .....	15/	15/24c.
Cheese .....	20/	15/48c.
Canned meats .....	15/	15/24c.
Butter .....	25/	15/48c.
Tallow .....	15/	15/24c.
Pork, per barrel .....	2/3	2/3

#### EXPORTS SHOWN BY STEAMERS.

Exports of commodities from New York to foreign ports for the week ending Saturday, August 21, 1909, as shown by H. M. Schwarzschild's report, are as follows:

Steamer and Destination.	Oil Cake. Bbls.	Cottonseed Oil Bbls.	Bacon and Cheese. Hams. Tallow. Pkg.	Beef. Pkg.	Pork. Pkg.	Lard. Tcs. and Pkg.
Baltic, Liverpool .....	.....	.....	1243	42	237	2792
Carmania, Liverpool .....	.....	.....	56	12	.....	150
Lusitania, Liverpool .....	.....	.....	1231	145	15	900
*Minneapolis, London .....	75	.....	282	6	25	2460
Adriatic, Southampton .....	.....	.....	215	.....	.....	.....
*New York, Southampton .....	.....	.....	289	10	.....	350
Buffalo, Hull .....	.....	756	524	25	73	1867
*Caledonia, Glasgow .....	.....	.....	757	231	.....	500
President Lincoln, Hamburg .....	.....	.....	.....	70	.....	262
Ryndam, Rotterdam .....	2250	50	.....	100	25	1037
Lapland, Antwerp .....	1500	36	315	60	50	2758
St. Andrew, Antwerp .....	5487	.....	.....	.....	.....	.....
Prinz Friedrich Wil., Bremen .....	.....	.....	.....	100	.....	501
Floride, Havre .....	4230	.....	.....	25	.....	100
La Bretagne, Havre .....	.....	.....	.....	50	.....	.....
Oscar II, Baltic .....	225	145	.....	450	.....	775
Erika, Azores .....	.....	10	.....	66	5	.....
Duca d' Abruzzi, Mediterranean .....	150	20	.....	.....	.....	375
Hamburg, Mediterranean .....	25	1	.....	.....	.....	100
Madonna, Mediterranean .....	700	.....	50	.....	.....	.....
Pannonia, Mediterranean .....	250	20	.....	.....	.....	.....
Berlin, Mediterranean .....	3270	178	.....	.....	95	535
Total .....	13467	4781	756	5286	166	1351
Last week .....	5269	7912	149	4694	462	741
Same time in 1908 .....	20986	2475	4125	6267	197	739

1,893 pkgs. butter. \*Cargo estimated by steamship company.

## Mr. FRED K. HIGBIE

has been elected President of the American  
Meat Packers Supply Co., with offices in the

### ROOKERY BUILDING, CHICAGO

He would be glad to hear from you whenever you  
are in the market for any of your requirements

**NOW IS A GOOD TIME TO CONTRACT FOR YOUR VARIOUS NEEDS WHILE THE PRICES ARE AT THE BOTTOM**



# TALLOW, STEARINE, GREASE and SOAP

## WEEKLY REVIEW

**TALLOW.**—The tallow market has been again quiet with prices for city tallow showing no change during the week. There has been further good interest shown in specials, and the volume of business in these grades has been of fairly good proportions for some time. The demand has been almost entirely domestic, and the demand has also been confined to the better qualities of tallow. Exporters have again been indifferent, and excepting for an occasional lot, the shipments outward are a negligible quantity.

The London report this week was more encouraging. The offerings of tallow at the auction sale were considerably smaller than for some time past. The total offerings amounted to 950 casks, of which 840 sold, with an average price of 31s. 9d., which is the same price as quoted last week. The daily quotations on Australian tallow in London have been as low as 31s. 3d., so that the auction sale price of 31s. 9d. indicated a gain of 6d. from the low figures which have prevailed.

The supply of tallow on the market is not large. The offerings of city tallow have been only moderate, but the demand has been of even smaller proportions than the offerings. The good demand for specials, however, and good sales the past three weeks, have given a considerable feeling of encouragement to the trade. The market has improved fully  $\frac{1}{4}$  on these qualities and appears to be fairly well sold up for some little time ahead.

The output of tallow is not very large, due to the comparatively moderate yields, but this has all the summer been offset by the indifference of the demand. This indifference has in part come from the relatively low price of competing oils and fats, so that soap makers have been able to get supplies without bidding the market up.

Quotations are: City,  $5\frac{1}{2}$ ¢; spot, country,  $5\frac{1}{2}$ ¢@ $5\frac{3}{4}$ ¢; special,  $6\frac{1}{4}$ ¢@ $6\frac{3}{4}$ ¢; edible,  $7\frac{3}{4}$ ¢@8¢.

The weekly contracts were on the basis of 5 9-16c.

SEE PAGE 39 FOR FRIDAY'S MARKETS.

**STEARINE.**—There has been a little improvement in the stearine market recently, with moderate sales on the basis of 12c. both locally and at the West. The demand has been slightly more encouraging, and the offerings have not been very heavy. The improvement has possibly come from a lack

of pressure more than from any special activity of demand. The demand from compound makers has been of fair proportions. The demand for compound lard has been of, however, not more than the usual season amounts, notwithstanding the fact that pure lard has advanced to nearly 5c. premium over the compound.

The lack of greatly increased consumption of compound in view of this premium has been one of the factors which has disturbed the trade considerably. It has also been one of the factors which has had considerable to do with the error in the calculations of the bulls on cottonseed oil.

The demand for oleo oil has also been quiet. Some business is quoted on the basis of 67 florins in Rotterdam, but the foreign market has developed no particular activity of demand, notwithstanding the fact that prices are still within a fraction of the low point of the season.

**COCOANUT OIL.**—Spot supplies have been well cleaned up and the market is held firmly on light offerings. Quotations in New York City for Ceylon, spot,  $7\frac{3}{4}$ ¢@8¢; do. shipments,  $7\frac{1}{2}$ ¢@ $7\frac{3}{4}$ ¢; Cochin, spot, 8¢@ $8\frac{1}{4}$ ¢; do. shipments, 8¢.

**PALM OIL.**—The market has been quiet with prices showing but slight change. Prices in New York are, for prime red spot,  $5\frac{1}{2}$ ¢@6¢; do., to arrive,  $5\frac{1}{2}$ ¢; Lagos, spot, 6¢; do., to arrive,  $5\frac{3}{4}$ ¢. Palm kernels, spot,  $7\frac{1}{2}$ ¢.

**CORN OIL.**—The market continues quiet with sales small. Prices are quoted at \$4.75 @4.85.

**NEATSFOOT OIL.**—The market is very quiet. For 20 cold test, 90¢@92¢; 30 do., 80¢@82¢; 40 do., water white, 73¢; prime, 55¢; low grade off yellow, 50¢.

**LARD OIL.**—Prices are very firm with the rise in lard. Prices quoted unchanged at 91¢@93¢.

**OLEO OIL.**—The market has been very quiet this week. Cables have brought few bids and demand has been slow abroad. Rotterdam quotes 66¢@67 florins. New York quotes  $12\frac{1}{4}$ ¢. asked for choice,  $8\frac{1}{4}$ ¢. for No. 2 and  $7\frac{3}{4}$ ¢@ $8\frac{1}{4}$ ¢. for No. 3.

**LARD STEARINE.**—Trade has been very quiet of late, but prices are steady at 13c.

**GREASE.**—Trade has been quiet for ordinary qualities. Good white grease has shown more demand and prices are steady. Quotations in New York: Yellow,  $4\frac{7}{8}$ ¢@ $5\frac{1}{8}$ ¢; brown,  $4\frac{1}{4}$ ¢@ $4\frac{3}{4}$ ¢; bone,  $5\frac{1}{2}$ ¢@ $5\frac{3}{4}$ ¢; house,  $5\frac{1}{2}$ ¢@ $5\frac{3}{4}$ ¢; "B" and "A" white,  $5\frac{1}{4}$ ¢@ $6\frac{1}{4}$ ¢. nominal.

**GREASE STEARINE.**—The market continues dull with demand quiet. Prices are steady. Quotations: Yellow,  $\$5.62\frac{1}{2}$ @ $5.75$ , and white at 6¢@ $6\frac{1}{4}$ ¢.

## EXPORTS OF BEEF PRODUCTS.

(Concluded from preceding page.)

69 bbls.; Bremen, Germany, 100 bbls.; Colon, Panama, 6 tes.; Curacao, Leeward Islands, 14 bbls.; Demerara, British Guiana, 113 bbls., 15 tes.; Glasgow, Scotland, 246 tes.; Hamburg, Germany, 7,500 lbs., 50 tes.; Havre, France, 25 bbls.; Hamilton, W. I., 23 bbls., 4,143 lbs.; Hull, England, 25 bbls.; Lisbon, Spain, 67 bbls.; Liverpool, England, 17 bbls., 135 tes.; London, England, 236,349 lbs.; La Union, Salvador, 8 bbls.; Nassau, W. I., 22 bbls.; Newcastle, England, 40 bbls.; Port Antonio, W. I., 12 bbls.; Port au Prince, W. I., 13 bbls.; Rotterdam, Holland, 50 bbls.; Southampton, England, 846,089 lbs.; St. Johns, N. F., 425 bbls.

**OLEO OIL.**—Antwerp, Belgium, 70 tes.; Bergen, Norway, 70 tes.; Beyrouth, 25 tes.; Constantinople, Turkey, 175 tes.; Glasgow, Scotland, 210 tes.; Hamburg, Germany, 862 tes.; Liverpool, England, 100 tes.; London, England, 825 tes.; Messina, Sicily, 10 tes.; Rotterdam, Holland, 2,125 tes.; St. Johns, N. F., 80 tes.; Smyrna, Turkey, 40 tes.; Southampton, England, 25 tes.; Stavanger, Norway, 50 tes.; Trieste, Austria, 25 tes.

**OLEOMARGARINE.**—Antwerp, Belgium, 1,000 lbs.; Barbados, W. I., 6,500 lbs.; Colon, Panama, 4,555 lbs.; Hamilton, W. I., 2,170 lbs.; Nassau, W. I., 955 lbs.; Tampico, Mexico, 1,000 lbs.

**TALLOW.**—Antwerp, Belgium, 3,261 lbs.; London, England, 97,909 lbs.; Marseilles, France, 213,364 lbs.

**TALLOW AND OIL.**—Antwerp, Belgium, 10 bbls.; Havre, France, 20 bbls.

**TONGUE.**—Antwerp, Belgium, 54 bbls.; Copenhagen, Denmark, 20 bbls.; Liverpool, England, 30 bbls.

**CANNED MEAT.**—Antwerp, Belgium, 322 cs.; Amsterdam, Holland, 78 cs.; Algoa Bay, Africa, 1,814 pa.; Barbados, W. I., 50 pa.; Buenos Aires, A. R., 30 pa.; Curacao, Leeward Islands, 63 cs.; Colon, Panama, 10 pa.; Delagoa Bay, Africa, 441 pa.; Gibraltar, Spain, 115 cs.; Glasgow, Scotland, 159 cs.; Hamburg, Germany, 100 cs.; Havana, Cuba, 150 cs.; Hamilton, W. I., 57 cs.; Hull, England, 300 cs.; Havre, France, 200 cs.; London, England, 250 cs.; La Union, Salvador, 50 cs.; Liverpool, England, 1,776 lbs.; Manzanilla, Cuba, 405 pa.; Nassau, W. I., 282 pa.; Naples, Italy, 20 cs.; Tampico, Mexico, 91 pa.

## OLEO OIL FROM BALTIMORE.

Oleo oil from Baltimore, Md., to Rotterdam, Holland, 693 tes.; to Hamburg, Germany, 75 tes.

# WELCH, HOLME & CLARK CO.

## PEANUT OIL SUPERIOR QUALITY

Samples and Prices furnished on application

383 West Street

New York

**COULD NOT REIMPORT PORK FREE.**

The United States customs authorities have ruled that fresh pork exported and later returned from abroad cannot come in free of duty, if it has in the meantime been put in pickle to preserve it. Turning it into salt pork changes its nature and excludes it from the free classification.

The claim was filed by a Boston firm, which sent hog carcasses to England, where they were refused entry because the British regulation requires that certain glands must remain in the carcass. On arrival in England it was found that the required inspection could not be made because of the absence from the carcasses of certain glands. For that reason a number of the hogs were rejected, and left on the hands of the exporter, who concluded to return them to the United States. In order to transport the stuff in the safest way, the carcasses were cut up and pickled in brine, thus converting the article into salt pork.

Upon arrival back in this country the owners claimed free entry, under paragraph 483, as being American goods returned without having been advanced in value. While acknowledging that the salt pork is of less value than the fresh pork as exported to England. General Appraiser Waite overrules the importer's contention on the ground that the article as returned is a different article from that originally exported.

**CHANGES IN MEAT INSPECTION.**

The following changes have been made in the government meat inspection service since the last report a month ago:

Inspection has been inaugurated at the following establishments, at the first of which only slaughtering is conducted: New England Dressed Meat and Wool Company, Bangor, Me.; The Palmyra Bologna Company, Palmyra, Pa.; Sam Gordon, 62 East One Hundred and Tenth street, New York, N. Y.; Acme Tea Company, Noble street and York avenue, Philadelphia, Pa.; George O. Rice, 32 South Green street, Easton, Pa.

Inspection has been discontinued at the following establishments: Corydon Packing Company, Corydon, Ind.; The Decatur Packing Company, Decatur, Ind.; Oklahoma City Packing and Provision Company, Oklahoma City, Okla.; Metropolitan Provision Company, 115 West Randolph street, Chicago, Ill.; J. Leuty's Sons, Springfield, O.; B. & H. Packing Company, Leavenworth, Kan.; Thomas Barlum & Sons, Detroit, Mich.

**SIMON O'DONNELL'S ANNUAL PICNIC.**

Simon O'Donnell, the Pittsburg packing and livestock magnate, gave his annual picnic to the salesmen of the Pittsburg Provision & Packing Company and all the business men at the Pittsburg yards last Saturday at Keystone Park, near that city. There were more than 250 in the crowd and there was a long programme of fun which was thoroughly enjoyed.

# Louisville Cotton Oil Co.



**LOUISVILLE BUTTER OIL**  
**PROGRESS BUTTER OIL**  
**PROGRESS COOKING OIL**  
**DEAL CHOICE WHITE COOKING OIL**  
**ROYAL PRIME SUMMER YELLOW**  
**ACIDITY SUMMER WHITE SOAP OIL**

OFFICE AND REFINERY FLOYD & K STS.  
 P.O. STATION "E" LOUISVILLE, KY.  
 CABLE ADDRESS

"COTTON OIL" LOUISVILLE.

CODES USED—PRIVATE TWENTIETH CENTURY "A.B.C.", 4TH AND 5TH EDITION, "WESTERN UNION" AND "LIEBERS."

**ALSO FIRST IF NOT ONLY**

## LICENSED AND BONDED COTTON SEED OIL WAREHOUSE

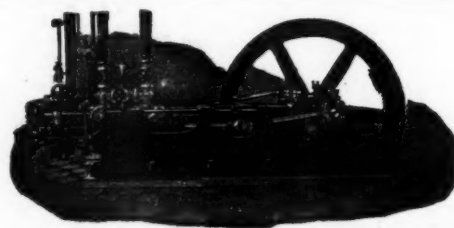
**IN UNITED STATES.**  
 WRITE FOR FULL INFORMATION

### SKEWERS

For best prices on Maple and Hickory Skewers write to J.  
**HUGH N. CRIDER, BELLEFONTE, PA.**

### Fertilizer Dryers.

Rendering Tanks and Kettles  
**BONE MILLS**  
**THE C. O. BARTLETT & SNOW CO.**  
 -CLEVELAND, OHIO.



### The Linde Machine for Ice and Refrigeration

Standard of Quality for 25 Years  
 Best advertised by the number of its pleased users.  
**5500** Throughout the World.

May be operated from any power.

Correspondence Solicited.

### The Fred W. Wolf Co.

Rees, Halhorn and Dayton Sts.

**Chicago**

**ATLANTA. FORT WORTH. KANSAS CITY. SEATTLE.**

## IF

you would know  
the value  
of your  
By Products

## YOU

should get the advantages  
to be derived from the  
use of our labora-  
tory. We

## WANT

to test your  
Tankage, Blood,  
Tallow, Greases,  
Glue-Stock, etc., etc.,

## TO

enable you to get the  
best results. We  
want you also  
to

## KNOW

that we are  
just brokers. Est. 1886.  
**STERNE & SON CO.,**  
 Postal Tel. Bldg., Chicago.



# COTTONSEED OIL

## WEEKLY REVIEW

THE NATIONAL PROVISIONER is official Organ of the Interstate Cottonseed Crushers' Association, the Oil Mill Superintendents' Association of the United States, the Texas Cottonseed Crushers' Association, the South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association, and the Louisiana Cottonseed Crushers' Association.

**More September Liquidation—Prices Break Sharply—Talk of Big Deliveries—Stocks Here Liberal—Seed Prices Strong—New Crude Offered Very Sparingly.**

The conditions which have prevailed in the cottonseed oil market during the week have shown a condition of cross purposes, which has been very interesting to a student of market conditions, but quite disturbing to those who have been actually interested in the handling and merchandizing of oil. The condition appears to arise in part as a result of speculative conditions which have been in evidence in the market for the past nine months. The speculative bull interest in the market acquired a great deal of oil around  $5\frac{1}{4}$  @  $5\frac{1}{2}$  c. a pound, carried it up to 6c., switching it over from time to time at a large carrying charge and finally turned it into September, having paid the carrying charges for nine months and the extra commissions for turning the oil.

This week the price for the September oil was down to the  $5\frac{1}{4}$  c. basis again, showing that there has been no progress toward the merchandizing of the oil bought at any advance in prices. Liquidation of the speculative holdings has been a pronounced feature in the market and the near positions have shown greatest depression.

The leading refining company has been the

principal buyer of the September and appears to be ready to take oil for September delivery at a price, but has shown no disposition recently to support the market. The trade opinions which have been rather freely expressed, have been to the effect that there were 20,000 to 25,000 barrels of scattered long holdings of the September, outside of the leading refining interests, and as delivery day approached there was considerable nervousness over the question of taking in the oil. Receivers and carriers of oil here claim that there are 20,000 to 25,000 barrels of oil in store awaiting delivery, and fully as much on the docks, also awaiting delivery. The estimates as to the amount of the deliveries have ranged anywhere from 15,000 to 75,000 barrels.

The buying of the September delivery, which of course is old oil, by the refining interests, has been due, it is stated, to the known good quality of the old oil and belief that the stocks carried over would all be required, particularly as it was recognized that the market was going into a new year of certainly small production and unknown quality of new oil. The estimates of the carry over of the old oil are about 400,000 barrels.

The price to which September declined was equal to about 39c. a gallon, while very little if any new crude is being quoted below 32c. The South has not been willing to offer new crude, and has paid no attention to the decline in the market for old oil. This has undoubtedly been due to the general expectation through the South of a considerably smaller cotton crop, and with such smaller cotton crop a correspondingly reduced

seed crop. Seed prices have been very strong and there were private dispatches stating that the seed prices of Texas have advanced from \$16, at which they opened, to \$20 @ 23 in different portions of the State, the high prices being in the sections which suffered the most damage. Prices in the valley are also high, and there has also been an advance in Eastern prices. The middle of the week seed in Georgia was quoted at \$18. These quotations do not mean low-priced oil, and while there is some offsetting condition in the high price for meal and by-products, still the prices for seed are such as to prevent any pressure of new oil on the market.

The quotations which have recently prevailed for refined oil for the near deliveries have been considerably under the parity with crude, and as stated the quotations have been the result more of technical conditions than of any question of the supply of new oil.

The weather conditions during the week have been fairly favorable for the crop east of the Mississippi, and the trade opinion appears to be that the crop has deteriorated but little if any in part of the Eastern districts, but the reports from the central Western districts show that the hot weather of the past two or three weeks has had a very material effect on the crop situation there. A very interesting statement was received from Dr. Hunter, the Government entomologist, who has been paying a great deal of attention to the boll weevil problem. This statement was to the effect that the great heat which had prevailed in the far Southwest had killed fully 99 per cent. of the boll weevil in the sections where the heat was

The  
American  
Cotton  
Oil Co.



27 BEAVER STREET,  
NEW YORK CITY

Cable Address:  
"AMCOTOIL," New York.

## Cottonseed Products.

OIL, LINTERS,  
CAKE, ASHES,  
MEAL, HULLS.

## GOLD MEDALS AWARDED

Chicago, 1893.  
San Francisco, 1894.  
Atlanta, 1895.  
Paris, 1900. Buffalo, 1901.  
Charleston, S. C., 1902.  
St. Louis, 1904.

# KENTUCKY REFINING COMPANY

INCORPORATED 1885

## COTTON SEED OIL

**SNOWFLAKE—Choice Summer White Deodorized Oil**

**WHITE DAISY—Prime Summer White Deodorized Oil**

**DELMONICO—Choice Summer Yellow Oil**

**APEX—Prime Summer Yellow Oil**

**BUTTERCUP—Deodorized Summer Yellow Oil**

**NONPAREIL—Choice Winter Yellow Salad Oil**

**ECLIPSE—Choice Butter Oil**

**REFINERY AND GENERAL OFFICE, LOUISVILLE, KY. "Refinery" Louisville, U.S.A.**

CABLE ADDRESS

"Refinery" Louisville, U.S.A.

severe. It had also brought the cotton forward, and Dr. Hunter recommended that the fields be immediately cleaned up after the cotton was picked and all refuse burned, believing that between the heat and careful destruction of the refuse, that there would be very little likelihood of serious boll weevil trouble next year.

While the cottonseed oil market for the nearby futures has shown distinct weakness, other oils and fats have been comparatively steady, and hog products have shown decided strength. A curious condition has been presented of cottonseed oil going down while other oils and fats were either holding their own or advancing. There has also been an improvement in the cotton market. The situation in the feeding crops has been somewhat less favorable, owing to the continued hot dry weather in the central West and Southwest, further reducing the prospects for the corn crop.

Closing, Saturday, August 21—Spot, \$5.43 @5.50; August, \$5.42@5.48; September, \$5.43 @5.48; October, \$5.44@5.48; November, \$5.42 @5.48; December, \$5.42@5.48; January, \$5.51 @5.57; March, \$5.64@5.67; May, \$5.69@5.75; good off, \$5.30@5.45; off, \$5.25@5.45; winter, \$5.60@5.90; summer, \$5.50@5.89. Market closed dull at unchanged to 5c. decline.

Monday, August 23—Spot, \$5.42@5.45; August, \$5.42@5.45; September, \$5.42@5.45; October, \$5.44@5.46; November, \$5.43@5.48; December, \$5.42@5.48; January, \$5.51@5.55; March, \$5.58@5.60; May, \$5.67@5.72; good off, \$5.15@5.41; off, \$5.33@5.43; winter, \$5.85 @5.90; summer, \$5.45@5.90. Sales: September, 1,700 at \$5.37@5.44; October, 400 at \$5.44 @5.45; January, 200 at \$5.50@5.55; March, 1,200 at \$5.58@5.65. Total sales, 3,500. Market closed quiet at 1c. advance to 6c. decline.

Tuesday, August 24—Spot, \$5.35@5.37; August, \$5.32@5.38; September, \$5.34@5.36; October, \$5.39@5.40; November, \$5.40@5.42; December, \$5.40@5.43; January, \$5.47@5.50; March, \$5.58@5.59; May, \$5.63@5.68; good off, \$5.10@5.40; off, \$5.25@5.35; winter, \$5.50 @5.88; summer, \$5.40@5.90. Sales: September, 1,800 at \$5.35@5.40; October, 500 at \$5.40@5.43; November, 400 at \$5.43@5.43; January, 400 at \$5.50@5.50; March, 700 at \$5.59@5.63. Total sales, 3,800. Market closed quiet at unchanged to 10c. decline.

Wednesday, August 25—Spot, \$5.29@5.35; August, \$5.29@5.35; September, \$5.27@5.32; October, \$5.40@5.43; November, \$5.43@5.45; December, \$5.46@5.50; January, \$5.50@5.54; March, \$5.58@5.60; May, \$5.68@5.69; good off, \$5.10@5.35; off, \$5.25@5.35; winter, \$5.85 @5.90; summer, \$5.25@5.90. Sales: September, 3,000 at \$5.29@5.31; October, 200 at \$5.36@5.41; November, 200 at \$5.41@5.42; December, 1,000 at \$5.42@5.45; March, 100 at \$5.60@5.60; May, 1,400 at \$5.67@5.69. Total

sales, 5,900. Market closed quiet at 6c. advance to 3c. decline.

Thursday, August 26—Spot, \$5.40@5.42; August, \$5.39@5.42; September, \$5.37@5.39; October, \$5.43@5.49; November, \$5.44@5.46; December, \$5.48@5.52; January, \$5.50@5.52; March, \$5.58@5.59; May, \$5.65@5.69; good off, \$5.25@5.32; off, \$5.29@5.36; winter, \$5.82 @5.90; summer, \$5.40@5.99. Sales: August, 100 at \$5.29; September, 5,100 at \$5.20@5.38; October, 700 at \$5.41; December, 600 at \$5.47 @5.50; January, 300 at \$5.51@5.52; March, 1,100 at \$5.59@5.60. Total sales, 7,900. Market closed steady 10c. advance to 3c. decline.

SEE PAGE 39 FOR FRIDAY'S MARKETS.

### COTTONSEED OIL EXPORTS

Exports of cottonseed oil reported up to August 25, 1909, and for the period since Sept. 1, 1908, and for the same period of 1907-8 were as follows:

Port.	For Week.	From New York.	
		Sluce	Same
		Sept. 1, 1908.	Period
	Bbls.	Bbls.	Bbls.
Aalesund, Norway .....	—	50	23
Aberdeen, Scotland .....	—	125	193
Acajutla, Salvador .....	6	84	21
Acapulco, Mexico .....	—	16	—
Adelaide, Australia .....	—	4	—
Alexandria, Egypt .....	—	3,502	9,581
Algiers, Algeria .....	—	7,045	7,278
Algoa Bay, Cape Colony .....	40	488	131
Amnapola, Honduras .....	—	82	—
Amsterdam, Holland .....	—	50	—
Ancona, Italy .....	—	5,494	—
Antigua, West Indies .....	—	154	142
Antofagasta, Chile .....	—	5	143
Antwerp, Belgium .....	—	2,825	5,843
Arancon, Venezuela .....	—	16	14
Auckland, New Zealand .....	—	188	488
Azua, West Indies .....	—	102	—
Bahia, Brazil .....	—	2,180	—
Barbados, W. I. .....	20	1,323	1,261
Barcelona, Spain .....	—	47	—
Bari, Italy .....	—	225	—
Beira, E. Africa .....	—	88	—
Beirut, Syria .....	57	600	103
Belfast, Ireland .....	—	140	123
Belize, Br. Honduras .....	—	124	—
Bergen, Norway .....	—	600	828
Blacgile, Italy .....	—	75	—

Bissao, Portuguese Guiana...	—	5	5
Boue, Algeria .....	—	—	1,050
Bordeaux, France .....	—	2,806	5,000
Braila, Roumania .....	—	1,155	75
Bremen, Germany .....	—	630	1,024
Bremerhaven, Germany .....	—	—	50
Bridgetown, West Indies .....	—	60	—
Brisbane, Australia .....	—	10	—
Bristol, England .....	—	75	135
Buenos Aires, Argentine Rep. .....	394	12,567	11,957
Bukharest, Roumania .....	—	125	80
Calcutta, India .....	—	20	11
Cairo, Egypt .....	—	454	—
Callao, Peru .....	—	23	84
Calcutta, India .....	—	236	4
Campeche, Mexico .....	—	—	34
Cape Town, Cape Colony .....	—	1,744	2,120
Cardenas, Cuba .....	—	6	11
Cardiff, Wales .....	—	35	—
Cartagena, Colombia .....	—	10	—
Carupano, Venezuela .....	—	26	—
Cavalla, Turkey .....	—	—	—
Cayenne, French Guiana .....	—	543	695
Celba, Honduras .....	—	—	113
Christiania, Norway .....	—	2,152	2,835
Christiansand, Norway .....	—	105	175
Cienfuegos, Cuba .....	9	480	141
Ciudad Bolivar, Venezuela .....	—	130	227
Colon, Panama .....	60	1,600	1,258
Conakry, Africa .....	—	—	—
Constantinople, Turkey .....	1,060	36,240	7,584
Copenhagen, Denmark .....	—	1,784	1,001
Corinto, Nicaragua .....	—	60	121
Cork, Ireland .....	—	—	200
Cristobal, Panama .....	—	6	123
Curacao, Leeward Islands .....	—	43	33
Dakar, W. Africa .....	—	—	20
Dantia, Germany .....	—	820	1,475
Delegatch, Turkey .....	40	2,088	75
Delagoa Bay, East Africa .....	25	335	184
Demerara, British Guiana .....	156	2,761	2,102
Drontheim, Norway .....	—	275	125
Dublin, Ireland .....	313	4,227	2,400
Dundee, Scotland .....	—	25	100
Dunedin, New Zealand .....	—	41	—
Dunkirk, France .....	—	590	2,335
East London, Cape Colony ..	—	184	50
Flume, Austria .....	—	225	—
Fort de France, West Indies ..	—	—	821
Frederickshald, Norway .....	—	—	55
Frementle, Australia .....	—	45	23
Galatz, Roumania .....	—	6,060	3,061
Genoa, Italy .....	1,360	51,883	13,017
Georgetown, British Guiana ..	—	10	253
Gibara, Cuba .....	—	7	20
Gibraltar, Spain .....	100	980	250
Glasgow, Scotland .....	—	3,885	12,919
Gothenberg, Sweden .....	—	1,000	599
Grenada, West Indies .....	—	11	72
Guadeloupe, West Indies .....	—	2,622	3,950
Guantanamo, Cuba .....	—	127	28
Halifax, Nova Scotia .....	—	24	—
Hamburg, Germany .....	—	11,462	9,709
Hango, Russia .....	—	20	—
Havana, Cuba .....	74	2,272	1,090

### The Procter & Gamble Co.

REFINERS OF ALL GRADES OF

## COTTONSEED OIL

Aurora, Prime Summer Yellow  
Boreas, Prime Winter Yellow  
Venus, Prime Summer White

Marigold Cooking Oil  
Puritan Salad Oil  
Jersey Butter Oil

Offices: CINCINNATI, O.

Cable Address:  
PROCTER, CINCINNATI, U. S. A.

Refineries: (IVORYDALE, O.)  
PORT IVORY, N. Y.  
KANSAS CITY, KAS.



# ASPEGREN & CO.

**Produce Exchange**

**NEW YORK CITY**

**EXPORTERS      BROKERS**

**WE EXECUTE  
ORDERS  
TO BUY OR SELL**

**Cotton Seed Oil**

**ON THE N. Y.  
PRODUCE  
EXCHANGE FOR**

## FUTURE DELIVERY

**Write to us for particulars. Will wire you the daily closing prices upon request.**

Havre, France	50	12,611	20,724	Southampton, England	—	949	1,060	Marseilles, France	—	—	1,100
Helsingfors, Finland	—	20	40	Stavanger, Norway	—	410	—	Rotterdam, Holland	—	27,599	15,786
Hull, England	—	580	200	Stettin, Germany	—	2,850	2,874	Tampico, Mexico	—	—	60
Inagua, West Indies	—	7	18	Stockholm, Sweden	—	375	324	Vera Cruz, Mexico	—	9,966	10,067
Jamaica, West Indies	—	—	78	Surinam, Dutch Guiana	—	13	16				
Kavala, Turkey	25	225	55	Sydney, Australia	25	391	250				
Kingsford, West Indies	55	3,312	6,924	Syracuse, Sicily	—	230	—	Total	250	44,449	80,383
Kobe, Japan	—	25	—	Tampico, Mexico	3	296	—				
Konigsberg, Germany	—	50	100	Tonsberg, Norway	—	—	225				
Kustendji, Roumania	—	6,399	935	Trebizond, Armenia	—	—	357				
Lagos, Portugal	—	—	10	Trieste, Austria	—	10,881	6,845	Canada	50	22,043	20,213
La Guaira, Venezuela	—	331	465	Trinidad, Island of	—	528	585	Liverpool, England	—	—	20
La Libertad, Salvador	—	4	11	Tunis, Algeria	—	2,105	75	Mexico (including overland)	544	102,150	77,023
La Union, Salvador	—	4	—	Valparaiso, Chile	—	4,155	813	Rotterdam, Holland	—	2,825	—
Leghorn, Italy	—	19,976	1,843	Vera Cruz, Mexico	—	72,686	14,501	Total	594	127,038	97,236
Leith, Scotland	—	—	125	Victoria, Brazil	—	—	476				
Liverpool, England	—	6,529	6,993	Wellington, N. Z.	—	206	53				
Loanda, W. Africa	—	—	64	Yokohama, Japan	—	18	103				
London, England	400	9,225	11,458								
Macoris, San Domingo	—	405	990	Total	6,620	476,514	428,192				
Madras, India	—	—	5								
Malmo, Sweden	—	—	280								
Malta, Island of	—	4,144	4,451								
Manchester, England	—	1,045	3,488								
Manzanillo, Cuba	10	228	29								
Maracaibo, Venezuela	—	304	28								
Maranhao, Brazil	—	—	24								
Marseilles, France	700	44,564	142,543								
Martinique, West Indies	—	4,907	3,044								
Massawa, Eritrea	28	112	188								
Matanzas, West Indies	—	—	5								
Mauritius, Island of	—	144	—								
Melbourne, Australia	14	280	638								
Messina, Sicily	—	205	47								
Mollendo, Peru	—	—	8								
Monrovia, Liberia	—	14	—								
Montego Bay, West Indies	—	—	23								
Monte Cristi, San Dom.	—	206	—								
Montevideo, Uruguay	139	6,589	4,909								
Nantes, France	—	—	109								
Naples, Italy	530	10,097	735								
Newcastle, England	—	25	250								
Nuevitas, Cuba	—	81	25								
Oran, Algeria	—	1,248	3,409								
Palermo, Sicily	—	975	—								
Panama, Panama	—	56	105								
Panderna, Asia	—	118	94								
Para, Brazil	—	64	95								
Paranarillo, Dutch Guiana	—	38	40								
Paranagua, Brazil	—	200	—								
Patras, Greece	—	953	—								
Perambuco, Brazil	—	175	265								
Phillippeville, Algeria	—	134	20								
Piraeus, Greece	—	249	—								
Pointe a Pitre, West Indies	—	126	93								
Port Antonio, Jamaica	—	227	72								
Port au Prince, West Indies	16	96	4								
Port Barrios, C. A. R.	—	147	60								
Port Cabello, Venezuela	—	—	6								
Port de Paix, Haiti	—	—	55								
Port Elizabeth, Cape Colony	—	433	326								
Port Limon, Costa Rica	—	66	863								
Port Natal, Cape Colony	—	20	10								
Port of Spain, W. I.	—	759	132								
Port Said, Egypt	—	128	313								
Prevesa, Turkey	—	1,274	2,200								
Progreso, Mexico	—	560	—								
Puerto Plata, San Dom.	—	5,009	2,097								
Punta Arenas, Costa Rica	—	—	76								
Ravenna, Italy	—	7,142	7,604								
Rio Grande do Sul, Brazil	391	266	362								
Rio Janeiro, Brazil	—	33,178	39,044								
Rosario, Argentine Rep.	—	—	9								
Rotterdam, Holland	50	—	—								
St. Croix, West Indies	—	106	123								
St. Johns, N. F.	—	338	205								
St. Kitts, West Indies	—	128	194								
St. Lucia, West Indies	—	195	191								
St. Martin, West Indies	—	37	12								
St. Thomas, W. I.	100	5,697	1,008								
Salonica, Turkey	—	156	10								
Samana, San Dom.	—	165	789								
Sanchez, San Dom.	—	1,323	2,261								
San Domingo City, San Dom.	—	17	3								
San Jose, C. R.	—	552	221								
Santiago, Cuba	—	109	1,657								
Santos, Brazil	—	4	18								
Savannah, Colombia	—	—	20								
Sekondi, W. Africa	—	—	47								
Sfax, Tunisia	—	—	10								
Shanghai, China	860	3,169	313								
Smyrna, Turkey	—	—	—								
Soua, Tunisia	—	—	—								

### From All Other Ports.

Canada	50	22,043	20,213
Liverpool, England	—	—	20
Mexico (including overland)	544	102,150	77,023
Rotterdam, Holland	—	2,825	—
Total	594	127,038	97,236

### Recapitulation.

From New York	6,620	476,514	428,192
From New Orleans	50	254,416	222,221
From Galveston	250	44,449	30,383
From Baltimore	—	3,754	7,110
From Philadelphia	—	1,281	1,081
From Savannah	—	62,798	58,904
From Newport News	—	10,950	262
From Norfolk	—	9,016	—
From all other ports	594	127,038	97,236
Total	7,514	990,216	845,389

### COTTON LINTERS IN GERMANY.

Consul-General Robert P. Skinner, of Hamburg, transmits a report on cotton linters in Germany, from which the following extracts concerning the trade in the American product are given:

The demand for cotton linters in Germany is large, and is susceptible of being made considerably larger. The whole trade is concentrated in Hamburg. German consumers of linters require a price on delivery terms and compel the seller to guarantee, by an established credit, any possible loss, as determined by Bremen arbitration. American firms who sell direct are also obliged to establish a local bank credit.

The terms of sales are: Cost, freight and insurance to Hamburg or elsewhere, the linters in bales of from 225 to 250 kilos (1 kilo = 2.2 pounds). On every bale there is a tare of 6 per cent. in the c. i. f. business, weight guaranteed within 1 per cent., payment generally 60 or 90 days, drafts on a first-class bank against documents and certificate of insurance. The American concerns selling direct do so on terms "delivery free in railroad cars in place of arrival." In these cases the terms provide a tare allowance of

**SCIENTIFIC**

**OIL MILL MACHINERY**

SEND FOR CATALOGUE

**THE FOOS MFG. CO.**

ESTABLISHED 1878

**SPRINGFIELD, OHIO, U.S.A.**

4 or 5 per cent. and the ties figure as counter weight.

The classifications known in this market and their value per 100 kilos (220 pounds) are about as follows: Fancy, \$11.90; choice, \$9.50; prima, \$7.15; secunda, \$4.75; ferzia, \$2.40. The other classification is substantially the same, except as to terms, which are: Fair, good, middling, ordinary and low.

One Hamburg importer, who has traveled extensively in the Southern States, and who is familiar with the conditions under which linters are produced, says that the American manufacturer persists in the fundamental error of making large quantities of linters, rather than sacrifice quantity to quality, making two cuttings of very short staple, thus getting a low grade, which is difficult to sell in this market and of which there is a large stock on hand.

The same informant complains of careless handling, by which dust and dirt get into the bales. The same authority speaks as follows in regard to samples: "It is difficult to make up a reliable sample of a lot of mill-run linters, as the bales themselves differ much in quality, and the raw material may differ greatly from one season to another. It is entirely a mistake to attempt to sell mill-run linters in the German trade. Our spinners want a certain quality for their special purposes and will pay no more for better bales than are ordered, and can not use lower grades at all. A mill run contains low, medium and high grades, and the spinner buying linters of this kind will not even pay the full value of the medium quality on account of the low-grade bales for which he probably has no use at all. Knowing this, certain German firms buy your mill runs at the mills, grade out the different qualities and sell even running lots as per their own standards."

Importations of cottonseed waste and linters amounted to 25,535 tons in 1908, against 27,396 tons in 1907. The imports from the United States amounted to 16,681 tons in 1908, against 17,273 tons in 1907. [A list of German firms which buy linters in the producing centers of the United States, and a list of Hamburg firms which might be consulted in regard to the trade, are on file in the Bureau of Manufactures, Washington, D. C.]

## CABLE MARKETS

### Hamburg.

(By Cable to The National Provisioner.)

Hamburg, August 27.—Market is easy. Sales of off oil, 53½ marks; prime summer yellow, 53½ marks; choice butter oil, 55½ marks; prime summer white, 55½ marks.

### Marseilles.

(By Cable to The National Provisioner.)

Marseilles, August 27.—Market is easy. Sales of prime summer yellow at 66¼ francs; prime winter yellow, 71¼ francs.

### Antwerp.

(By Cable to The National Provisioner.)

Antwerp, August 27.—Market is easy, with little trading. Quote off summer yellow at 65¼ francs.

### Rotterdam.

(By Cable to The National Provisioner.)

Rotterdam, August 27.—Market easy. Sales of prime summer white, 32½ florins; prime summer yellow, 31½ florins; off oil, 31½ florins.

### Liverpool.

(By Cable to The National Provisioner.)

Liverpool, August 27.—Market is nominal. Sales of off oil, 25½s.; prime summer yellow, 26s.; white oil, 27½s.

## SOUTHERN MARKETS

### Atlanta.

(Special Wire to The National Provisioner.)

Atlanta, Ga., August 26.—Prime crude cottonseed oil, October, November and December deliveries, 31½c. Prime meal \$23, f. o. b. mills, for October, November and December. Hulls nominal.

## COTTONSEED OIL IN TURKEY

### Of Better Quality Than Olive Oil and Is Preferred by Consumers

By Julien L. Brod , Special Agent U. S. Bureau of Manufactures.

Smyrna, Turkey, July 23.—Considerable olive oil is produced in the Levant. The natives are very fond of it, and use it freely in many forms. It is not an uncommon sight to see a workman at his noon day meal take a half-liter bottle of olive oil and saturate his food with it. In the country in spring and summer the workman's lunch consists mainly of bread and raw vegetables covered with olive oil.

The figures of the following table are based on the actual yields of olive oil during the past twenty-five years, and serve to show the maximum results in the bumper year, the extent of average yields, and also the estimated production for the season of 1908-9:

District.	Maximum yield. Tons.	Average yield. Tons.	Estimated 1909 yield. Tons.
Smyrna			
Vourla			
Cesme	8,000	5,000	3,000
Chios			
Samos			
Melass	3,000	2,000	1,000
Aivali	15,000	10,000	5,500
Adramyti	12,000	8,000	4,500
Mitylene Island	30,000	20,000	9,000
Aidin	15,000	14,000	8,000
Balindir, Odemish, etc.	12,000	7,000	3,500
Total	101,000	66,000	34,500

The olive tree produces alternate crops, a full yield generally being followed by a small one. Records of the past show that a bumper yield is obtained about once in 10 years, such yields having been recorded in 1882, 1893 and 1902. This year's crop is expected to be a good average one. It has recovered somewhat from the heat in the early part of the season, but August is the critical month, and the final outcome depends on how the crop does during this month. The olive oil produced on the island of Mitylene and in the Adramyti and Aivali districts is about 50 per cent. edible, but practically none of this is sent to Smyrna. Around here hardly 10 per cent. of the production is of edible quality, and most of this is exported, but the natives eat the commercial grade or "lampante" quality.

Of the average quantity of olive oil produced, 66,000 tons, only about 15,000 tons are exported, the rest being used for home consumption. Of the exports, about 6,000 tons go to England, Russia, America, Italy and France, while the remainder is sent to sections in Turkey where olive oil is not produced.

The new olive crop, even though a good one, is expected to come on the market at comparatively high prices. The dealers look forward to an opening price in November of about 90 to 100 francs per 100 kilos for medium grades or "lampante" quality, and higher prices for strictly edible grades.

### Mixing of Olive and Cottonseed Oils.

Until the event of the constitution (July, 1908) the entry of cottonseed oil was prohibited, unless it had been first denatured with coal tar, etc., but since this time much cottonseed oil has been shipped here, and it is taking a strong hold on the consumer. By combining equal quantities of cottonseed oil and the commercial olive oil used for edible purposes there is produced a mixture which is entirely palatable and which in appearance and taste is like a fine grade of olive oil. The cottonseed oil is much appreciated by the lower classes. The writer could not swallow the pure olive oil which is sold for edible purposes.

The retail oil merchants, with few exceptions, offer for sale nothing but the mixed oil. They state that since its introduction

they have had few calls for anything else, and that they obtain for the mixed oil a higher price than for the pure olive oil. The average retail prices are as follows per 100 kilos (220 pounds): Mixed oil (50 per cent. olive and 50 per cent. cottonseed oil), 125 francs (\$24.12); pure olive oil, 115 francs (\$22.20); American pure cottonseed oil, 100 francs (\$19.30); English pure cottonseed oil, 80 francs (\$15.44).

There are better grades of olive oil, but these stocks are now about depleted. The wholesale prices for the better grades range, according to quality, from 130 to 170 francs per 100 kilos; but very little of these grades is offered for sale at Smyrna, most of it being shipped to Italy and France. A mixture of cottonseed oil would even improve these grades, as the taste is disagreeably strong.

### Demand for Pure Cottonseed Oil.

The retail dealers state that they are beginning to have calls for pure cottonseed oil as such, and that the people are realizing its virtues and want the straight article. The people in the interior are also gradually awakening to the fact that by means of cottonseed oil much improvement can be made in their edible olive oil, and purchases by them of cottonseed oil are gradually increasing.

In many countries cottonseed oil is carefully kept from the knowledge of the consumer by the retailers, manufacturers and restaurants who use it. However, in Turkey, it is pleasing to relate, this is not the case. In a restaurant in Smyrna the waiter was asked in what kind of oil the fish was cooked, and he frankly replied "cottonseed oil." Again, on July 4, on a fishing excursion, oil was needed in which to fry the fish caught. One member of the party went to a near-by village to buy oil for this purpose. He came back with cottonseed oil, stating that the storekeeper told him he handled nothing else.

Many wholesale dealers in olive oil are opposed to cottonseed oil, and have been fighting its introduction. One dealer frankly admitted to the writer that he had no hopes of succeeding in persuading the government to keep it out. Another complained that it was hurting his trade, as he had a quantity of olive oil on hand and he could not sell it at what he considered the market price. He was induced to make a test of a mixture of cottonseed oil with a sample of his stock, and he was so pleased with the result that he will mix his entire stock with cottonseed oil and sell it as mixed oil. He can get more money for his olive oil in the mixed form than for the same quantity sold pure, and can find a ready sale for it. The mixture is palatable, odorless, clear in color and wholesome.

### Primitive Methods in Olive Oil Production.

The olive oil is made by primitive methods. The fruit is gathered by hand, mostly from the ground, and the good fruit is piled up with the bad, and some becomes rancid before being crushed. For the most part the fruit is crushed between stones in a crude manner. Afterward the oil is allowed to settle. The product is never subjected to sufficient heat to sterilize it. This is quite different from the treatment of the cotton seed in America, which is never handled except at picking of the seed cotton, and in the process of manufacture and refining the oil is sterilized.

From all indications cottonseed oil has come to stay in Asia Minor. In every instance the retailers state they will continue to buy, provided it is cheaper than olive oil. The majority think that at a price 15 per cent. less cottonseed oil will continue to have a steady outlet here. The duty on the oil is 11 per cent. ad valorem.

(To be continued.)



# HIDES AND SKINS

(Daily Hide and Leather Market)

## Chicago.

**PACKER HIDES.**—Some further fair sized sales have been effected, but the demand on the whole does not appear to be quite as active as it was a short time ago. Packers are talking strong at advances of  $\frac{1}{4}$ c. to  $\frac{1}{2}$ c. over the lowest figures that were made recently, but buyers are not inclined to follow up the market to any extent, and tanners would probably feel better over the situation if the leather and shoe trade were more active. Native steers rule steady at the advance of  $\frac{1}{4}$ c. One packer has sold 4 cars of early August natives at 16 $\frac{3}{4}$ c. Some of the big packers have been talking 17c. for late salting natives, but it is probable that this figure cannot be secured and it is now reported that a packer sold 5 cars of late August and September salting up to October 1 at 16 $\frac{3}{4}$ c. Branded hides are unchanged with no further business reported in these. Texas steers are nominal at 16 $\frac{1}{2}$ @17c. for heavies, 15 $\frac{1}{2}$ @15 $\frac{3}{4}$ c. for lights and 14 $\frac{1}{2}$ @14 $\frac{3}{4}$ c. for extremes, with packers talking the outside prices and buyers not bidding over the inside figures. Last sales of butt brands were at 15 $\frac{3}{4}$ c., but some packers are now talking 16c. for these. Colorados are quoted at 15 $\frac{1}{2}$ @15 $\frac{3}{4}$ c., with last sales reported at 15 $\frac{3}{4}$ c. and most packers talking 15 $\frac{3}{4}$ c. Butt brands are considered in a stronger position than light and extreme Texas and Colorados as the kill is running more to those latter kinds of branded hides. Branded cows are considered steady at 14 $\frac{1}{2}$ c., at which price last sales were made, and one packer is talking 14 $\frac{3}{4}$ c. for these. Packers are talking strong on native cows, but tanners do not seem to be giving these much attention. Packers talk 16c. for heavy cows and 15 $\frac{1}{2}$ @15 $\frac{3}{4}$ c. for light cows, but buyers' views are less. Native bulls are nominal at 14c. and branded bulls at 13c.

**COUNTRY HIDES.**—The market is quiet and no sales of consequence are reported here. Prices are holding fairly steady on the basis of previous quotations, but buyers are not showing much interest. The large dealers here are looking for better business next month, when they can fill orders easily for hides on a free of grub selection. Chicago buffs continue more or less nominally, quotable at 13 $\frac{3}{4}$ @14c. for strictly short-haired stock, but no sales are reported. Most buyers continue to entertain views of only 13 $\frac{1}{4}$ c. for buffs, but there are no lots of strictly short-haired stock obtainable at this price. Most of the dealers are asking 14c., but at the same time buyers have been solicited to make bids of 13 $\frac{3}{4}$ c. Heavy cows are also quotable at 13 $\frac{3}{4}$ @14c., and extremes range from 14 $\frac{1}{4}$ @14 $\frac{3}{4}$ c., as to lots, with some recent sales of choice selection at 14 $\frac{1}{2}$ c. Partly long-haired or largely grubby hides are not quotable over 13@13 $\frac{1}{2}$ c. for either buffs, heavy cows or extremes. Heavy steers continue quiet but steady at 14 $\frac{1}{2}$ @15c., as to lots. Heavy bulls are quoted at 12@12 $\frac{1}{2}$ c., as to lots, with all No. 1s held at 13c. Branded hides are slow and easy. Tanners reduced their bids 1 $\frac{1}{2}$ c. on these from the top quotations of some time ago, but they were unable to buy anything of account at this reduction, and the market is about 1c. off from the top.

**DRY HIDES.**—Some further weakness of

about  $\frac{1}{2}$ c. has developed. Short trim sole leather hides have sold from Western points at 21c., freight paid to New York points, and 20 $\frac{1}{2}$ c. Chicago.

**CALFSKINS.**—The market is unchanged at 19@19 $\frac{1}{4}$ c. for Chicago city, 18 $\frac{1}{2}$ @19c. for outside city and 17 $\frac{1}{2}$ @18c. for countries. There is not much business being done, but the continued strength abroad and the fact that New York City skins recently sold at good prices makes holders here feel firm. There is an extra good demand for kips, and these are quotable at 16@16 $\frac{1}{2}$ c. for packers, 16c. for Chicago city and 15@16c. for countries and outside city, as to percentage of veals. Light calf continues slow at \$1.15 and deacons at 95c. for mixed lots.

**HORSE HIDES.**—Mixed countries and city continue to hold unchanged at \$3.75.

**SHEEPSKINS.**—There is a fair demand, and prices are firm, especially on shearlings, as the wool on these is now assuming some length. Last sales of packer shearlings were at \$1.05 for current take off and \$1.10 partly ahead and \$1.15 is asked for early September shearlings. Packer lambs remain unchanged at \$1.12 $\frac{1}{2}$ @1.17 $\frac{1}{2}$ . Good lots of country lambs and shearlings mixed bring 75@85c., with poorer lots less and old stock down to 30@50c.

## New York.

**DRY HIDES.**—The market generally continues easy. No further sales of account have been made here of common hides, but a lot of 3,000 Orinocos has been exported to Europe as well as a little lot of 500 Bogotas. Brokers report that no sales of Puerto Cabellos, etc., have been made under 21 $\frac{1}{2}$ c., but mountain Bogotas last sold at 21c. Central Americans at 21c. and Vera Cruz, Tampico, etc., at 19c. Some of the River Plate importers report this market easier on dry hides, but slightly firmer again on wet salted. Other River Plate importers, however, while admitting that dry hides are in unsettled state, do not consider the market weak. Some Montevideos were offered freely at 21 $\frac{1}{2}$ c., but were not sold.

**CITY PACKER HIDES.**—The market is quiet again, and no further sales have been made. The sale of bulls noted recently at 13 $\frac{3}{4}$ c. is reported to have been made prior to other sales of those recently reported at 13 $\frac{3}{4}$ c.

**COUNTRY HIDES AND CALFSKINS.**—Brokers here are offered some Ohio buffs at 14c., but are unable to place them. Trade generally in hides is quiet, and though dealers ask firm prices there are few buyers. Little lots of mixed hides at nearby points are being picked up at 12 $\frac{1}{2}$ c. flat, but buyers here are not bidding 13c. flat for straight car lots of cows. Calfskins are steady, with New York city quotable on the average of last sales at \$1.57 $\frac{1}{2}$ , \$2.12 $\frac{1}{2}$  and \$2.45.

## WHAT FREE HIDES MEAN.

The section of the Payne tariff bill which removed the duty on hides opened the door by which anthrax and other dangerous cattle diseases fatal to man can come into the country, and unless the most rigid inspection is ordered the danger to the public health will be great. This is what Dr. James Law, for

many years director of the State Veterinary College at Cornell University, told the members of the New York State Veterinary Society in session at Ithaca, N. Y., on Wednesday.

Dr. Law said he had written to Congressman Dwight and others pointing out this fact when the bill was before Congress, but without result. The hides which will now come in will be from countries where cattle diseases are most frequent. The anthrax germ and others lurk in these hides, says Dr. Law. A thorough inspection by the Department of Agriculture would be the only safeguard, he says.

## PROPOSALS.

**PROPOSALS FOR FLOUR, OATS, DRIED FRUIT, ETC.**—Department of the Interior, Office of Indian Affairs, Washington, D. C., August 12, 1909. Sealed proposals, plainly marked on the outside of the envelope: "Proposal for flour, oats, dried fruit," etc., as the case may be, and addressed to the "Commissioner of Indian Affairs, Washington, D. C.," will be received at the Indian Office until 2 o'clock P. M. of Tuesday, September 28, 1909, and then opened, for furnishing the Indian Service with canned tomatoes, cornmeal, cracked wheat, dried fruit, feed, flour, hominy, oats and rolled oats, during fiscal year ending June 30, 1910. Bids must be made out on Government blanks. Schedules giving all necessary information for bidders will be furnished on application of the Indian Office, Washington, D. C.; the U. S. Indian Warehouses at New York City, Chicago, Ill., St. Louis, Mo., Omaha, Neb., and San Francisco, Cal.; the Commissary of Subsistence, U. S. A., at Cheyenne, Wyo.; the Quartermaster, U. S. A., Seattle, Wash., and the postmasters at Tucson, Portland, Spokane and Tacoma. The Department reserves the right to reject any and all bids, or any part of any bid. F. H. ABBOTT, Acting Commissioner.

Office Purchasing Commissary, U. S. Army, 39 Whitehall street, New York City, N. Y., August 25, 1909. Sealed proposals, in duplicate, for furnishing and delivering subsistence stores in this city at such times as may be required by the U. S. Government, on or before October 30, 1909, in accordance with the specifications and conditions set forth in Circular No. 4, War Department, Office of the Commissary General, Washington, March 27, 1908, will be received at this office until 10 o'clock a. m., September 7, 1909. Information furnished on application. Envelopes containing bids should be marked "Proposals for Subsistence Stores opened September 7, 1909," and addressed to A. L. Smith, A. C. G., U. S. Army.

## BUTCHERS AND HIDE DEALERS

Will do well to send their collections of Hides, Calfskins, Pelts, Tallow, Bones, etc., to Carrol S. Page, Hyde Park, Vt. He pays spot cash. He pays the freight. He pays full market value. He also furnishes money with which to buy, and keeps his customers thoroughly posted at all times as to market changes and market prospects. Write him for full particulars and his free bulletins.

# RETSOF

# Chicago Section

Board of Trade memberships are changing hands at \$2,425 net to the buyer.

Automobilicide seems to have the lead just at present. Coarse route, though.

The wheat market, same as ice, seems to be as slippery on one side as the other.

Swift and Company's sales of fresh beef in Chicago for the week ending Saturday, Aug. 21, averaged 7.81 cents per pound.

The recent hot weather hatched out the following: "If we had some eggs we's have some ham and eggs, if we had some ham."

The bummiest kind of bum hogs brought \$7.85 during the week, and none too extra good as high as \$8.25, which, to say the least, is "going some."

The shades of night were falling fast  
As down the pike Buck Keenan passed,  
And ever and anon he'd yell  
"I wish these hog bears were in —!"

Sir Tummas Dewar at a recent banquet in London stated that "American enterprise, enthusiasm and energy stagger the whole world." He must have meant that part of it his booze doesn't.

James A. Patten, the erstwhile wheat bull, is now credited with peddling out a strong line of bear talk, and the way the market has been going of late would warrant he's right again.

E. H. Harriman must be good and sick (of it all) if he reads all the stuff printed about his failing health and other ills. Why not leave the poor fellow alone? Perhaps it's not all his fault that he is rich.

Cheer up, the car strike looks like a sure thing. The public was beginning to think it was all off and that peace had been declared, and was correspondingly despondent. Now it seems a sure thing and everybody is jubilant.

The "First Ward Ball," the wildest orgie pulled off annually in Chicago, is slated to have the pins knocked from under it this

year. "Bathhouse" has been notified and has stopped collections therefor until he can investigate.

"Sheer up," said Hogan to Casey, who was out of a job and had a wife and fourteen kids on his hands. "When the Almighty sent the rabbits he sent the grass." "I know that," said Casey, "but the kids won't eat it." Moral, make hay while the sun shines.

The aviating hog is still in evidence, and a little thing like a rain storm does not stop his flirting with the high places, either. He's got the Wrights and the Frenchmen combined beaten to a frazzle when it comes to holding the record for going up and staying up.

The Hately Cold Storage Company has added smokehouses to its big cold storage plant for the convenience of its patrons. You can send in your meats green and order them out smoked, as well as borrow money on your consignments. How's that for accommodation?

It has come out at last! That big bond issue was to raise funds to buy up the Argentine cattle ranges, so's to get beef enough to pull through on until Colonel Bill Skinner has done educated the new settler, who has taken the place of the old rancher, on raising and feeding cattle. Don't overlook the hog end, Colonel.

Billy Hootmon of Sterne & Son Company is back again at his desk after a couple of months' trip to the Old Country. Billy says it may be all right over there for those who live there, but he could not think of ever

trying to put his time in outside of the U. S. All his friends are glad to see Billy back—and he has a host of them.

Convention talk is in order. What some of 'em are going to do and what some of 'em ain't going to do, aside from those who don't know what they will or will not do, is interesting. Rumors haven't reached here yet as to what the Cincinnati bunch proposes, but it's an even money bet they will do something sure. Leave it to them!

Simon O'Donnell, the "Irish King" of Pittsburgh (a town just behind the Pittsburgh Provision & Packing Company's plant), says: "We expect to pass through this world but once. If, therefore, there be any kindness we can show, or any good thing we can do any fellow human being, let us do it now—let us not defer nor neglect it, for we may not pass this way again."

## MID-WEEK PROVISION REVIEW.

(Special Letter to The National Provisioner from L. J. Schwabacher & Co.)

Chicago, August 25.—The provision market scored another advance during the past week, and new high records for the season have again been made. September pork has fulfilled our prophecy, made months ago, selling over \$22.50, and it will sell as high as the longs, who are in control, care to put it. The packers are not only the bulls, but are in close control of our fast-decreasing stocks. As they have suffered heavy losses early in the season, we feel sure they will do their best to reimburse themselves, and that September will see a further advance, both for cash product and the options. The summer's hog run has proven a great disappointment, and unless receipts in September and October show a good increase, we do not advise selling January product at the present heavy discount.

## Packing House Supplies

### SPECIALTIES:

### COOPERAGE, WOODENWARE, CORDAGE

Complete Stocks carried at Chicago and Kansas City

## Fred K. Higbie Company

EDWIN C. PRICE, President

203 Railway Exchange, CHICAGO, ILL.

Members of the American Meat Packers' Association.

### D. I. DAVIS & CO.

Successors  
WILDER & DAVIS,

PACKINGHOUSE ARCHITECTS  
CHICAGO, ILL.

### The Thomore Mfg. Co.

226 E. Lake Street, CHICAGO, ILL.

Manufacturers of all kinds of  
Frocks, Luggers and Uniforms  
FOR PACKERS and BUTCHERS  
W. B. THOMAS, President.



# MORRIS & COMPANY

PACKERS OF THE CELEBRATED

## Supreme Brand

### Hams - Bacon - Lard - Canned Meats

Correspondence Solicited on S. P. Meats, P. S. Lard,  
Oils, Sausages and General Packing House Products

**Quality Guaranteed**

**Prices Moderate**

CHICAGO

E. ST. LOUIS

ST. JOSEPH

KANSAS CITY

**THE WISE PACKER CHOOSES THE GOOD THING  
THE ZAREMBA PATENT EVAPORATOR**

has the preference of

**ARMOUR—CUDAHY—MORRIS**

for the simple reason that

*We offer not the excellence of yesterday  
But the EXCELLENCE OF TO-DAY*

**ZAREMBA COMPANY, 1240 Monadnock Block, Chicago**

## ARE YOU AWAKE

enough to grab opportunity by the forelock? We have a few more wall atlases left, one of which is yours for the asking.

**L. J. SCHWABACHER**

& CO.

MEMBERS

CHICAGO BOARD OF TRADE  
ST. LOUIS MERCHANTS' EXCHANGE  
AMERICAN MEAT PACKERS' ASSOCIATION

411 Postal Telegraph Bldg.  
139 Exchange Bldg.  
CHICAGO

**CHICAGO LIVESTOCK****RECEIPTS.**

	Cattle.	Calves.	Hogs.	Sheep.
Monday, Aug. 16.....	20,586	2,029	25,662	24,166
Tuesday, Aug. 17.....	4,594	1,443	8,617	38,830
Wednesday, Aug. 18.....	19,176	1,814	16,660	22,833
Thursday, Aug. 19.....	4,723	1,199	12,104	18,301
Friday, Aug. 20.....	2,204	234	16,052	5,338
Saturday, Aug. 21.....	1,000	100	11,000	2,000

Total this week.....	52,283	6,819	90,304	111,468
Previous week.....	53,832	6,683	102,448	86,469
Cor. week 1908.....	52,480	7,749	95,928	91,002
Cor. week 1907.....	53,935	7,674	116,324	68,663

**SHIPMENTS.**

	Cattle.	Calves.	Hogs.	Sheep.
Monday, Aug. 16.....	6,088	183	5,920	3,841
Tuesday, Aug. 17.....	2,061	90	1,718	8,127
Wednesday, Aug. 18.....	5,208	135	2,972	2,047
Thursday, Aug. 19.....	3,467	20	3,486	8,664
Friday, Aug. 20.....	2,582	37	4,717	2,568
Saturday, Aug. 21.....	100	10	3,000	500

Total this week.....	19,206	475	21,813	25,767
Previous week.....	21,710	611	27,205	14,004
Cor. week 1908.....	19,957	610	21,412	15,185
Cor. week 1907.....	23,337	391	31,886	19,651

**CHICAGO TOTAL RECEIPTS LIVESTOCK.**

	Cattle.	Calves.	Hogs.	Sheep.
Year to Aug. 21, 1909.....	1,622,749	4,527,878	2,282,500	2,367,167
Same period, 1908.....	1,793,969	5,314,144	2,367,167	

**Combined receipts of hogs at eleven points:**

Week ending Aug. 21, 1909.....	312,000
Week previous.....	318,000
Year ago.....	328,000
Two years ago.....	371,000
Year to Aug. 21, 1909.....	15,475,000
Same period, 1908.....	17,357,000

**Receipts at six points (Chicago, Kansas City, Omaha, St. Louis, St. Joseph, Sioux City) as follows:**

	Cattle.	Hogs.	Sheep.
Week to Aug. 21, 1909.....	188,800	245,500	226,200
Week ago.....	167,300	238,000	182,000
Year ago.....	170,800	255,900	200,800
Two years ago.....	181,000	275,000	142,200

**CHICAGO PACKERS' HOG SLAUGHTER.**

	Week ending Aug. 21:
Armour & Co.....	17,500
Swift & Co.....	11,500
S. & S. Co.....	7,200
Morris & Co.....	5,000
Anglo-American.....	4,900
Boyd & Latham.....	2,200
Hammond.....	5,800
Western P. Co.....	3,700
Besse & Co.....	2,700
Roberts & Onke.....	1,500
Others.....	10,200
Totals.....	72,200
Previous week.....	77,100
Same week, 1908.....	78,800
Same week, 1907.....	91,100
Year to Aug. 21, 1909.....	3,367,200
Same period, 1908.....	4,211,400

**WEEKLY AVERAGE PRICE OF LIVESTOCK.**

	Cattle.	Hogs.	Sheep.	Lambs.
Week Aug. 21, 1909.....	\$6.70	\$7.70	\$4.60	\$7.10
Last week.....	6.70	7.66	4.70	7.60
Year ago.....	6.05	6.58	4.15	6.00
Two years ago.....	6.25	5.70	5.30	6.70
Three years ago.....	5.45	6.02	4.85	7.00

**CATTLE.**

Choice to prime steers.....	\$6.75@7.80
Good to choice steers.....	6.25@6.75
Medium to good steers.....	5.75@6.25
Common to good steers.....	5.25@5.75
Good to fancy yearlings.....	6.50@7.85
Inferior killers.....	4.75@5.25
Good to choice beef cows.....	4.50@5.25
Medium to good beef cows.....	3.90@4.50
Common to good cutters.....	2.75@3.50
Inferior to good canners.....	2.25@2.75
Good to choice heifers.....	5.00@6.25
Common to fair heifers.....	3.00@4.75
Butcher bulls.....	3.75@5.10
Bologna bulls.....	3.25@3.50
Good to choice calves.....	7.25@9.00

Medium calves.....	6.75@7.25
Heavy calves.....	4.50@5.50

**HOGS.**

Good to prime heavy.....	\$8.00@8.25
Fair to good heavy.....	7.85@8.10
Choice to light.....	7.75@8.20
Light mixed.....	7.65@7.95
Common light.....	7.60@7.70
Butcher weights.....	7.85@8.15
Mixed packing.....	7.00@7.75
Rough packing.....	7.20@7.35
Pigs.....	6.80@7.75
Boars.....	5.50@6.40
Stags.....	7.65@8.10

**SHEEP.**

Range wethers.....	\$4.00@4.75
Range lambs.....	7.00@7.75
Feeding lambs.....	5.75@6.75
Native yearlings.....	5.00@5.50
Native wethers.....	4.00@5.00
Good to choice native ewes.....	4.00@4.75
Fair to good native ewes.....	3.00@4.00
Native lambs.....	6.25@7.05
Range yearlings.....	4.75@5.50
Range ewes.....	3.50@4.50
Breeding ewes.....	5.00@5.50
Feeding yearlings.....	4.75@5.40

**CHICAGO PROVISION MARKET.****Range of Prices.**

SATURDAY, AUGUST 21, 1909.

	Open.	High.	Low.	Close.
PORK—(Per bbl.)—				
September.....	\$22.15	\$22.15	\$21.15	\$22.25
October.....	17.30	17.40	17.30	17.40
January.....				
LARD—(Per 100 lbs.)—				
September.....	11.87½	11.90	11.85	11.85
October.....	11.82½	11.85	11.80	11.80
November.....	11.40	11.42½	11.40	11.42½
January.....	10.20	10.22½	10.20	10.20

RIBS—(Boxed, 25c. more than loose)—				
September.....	11.72½	11.72½	11.70	11.70
October.....	11.42½	11.42½	11.35	11.35
January.....	9.15	9.17½	9.15	9.17½

MONDAY, AUGUST 23, 1909.

PORK—(Per bbl.)—				
September.....	20.30	22.40	20.30	20.40
October.....				120.85
January.....	17.42½	17.47½	17.35	17.35
LARD—(Per 100 lbs.)—				
September.....	11.90	11.97½	11.90	11.97½
October.....	11.82½	11.92½	11.82½	11.90
November.....	11.45	11.57½	11.45	11.52½
January.....	10.25	10.30	10.25	10.22½

RIBS—(Boxed, 25c. more than loose)—				
September.....	11.75	11.75	11.65	11.67½
October.....	11.42½	11.45	11.37½	11.37½
January.....	9.20	9.22½	9.15	9.15

TUESDAY, AUGUST 24, 1909.

PORK—(Per bbl.)—				
September.....	22.50	22.50	22.25	22.40
October.....	21.00	21.05	21.00	21.05
January.....	17.40	17.65	17.40	17.65
LARD—(Per 100 lbs.)—				
September.....	12.00	12.15	12.00	12.12½
October.....	11.95	12.10	11.92½	12.10
November.....	11.55	11.67½	11.55	11.67½
January.....	10.32½	10.37½	10.32½	10.35

RIBS—(Boxed, 25c. more than loose)—				
September.....	11.67½	11.77½	11.67½	11.77½
October.....	11.45	11.52½	11.42½	11.50
January.....	9.15	9.27½	9.15	9.27½

WEDNESDAY, AUGUST 25, 1909.

PORK—(Per bbl.)—				
September.....	22.55	22.55	22.45	22.45
October.....	21.70	21.82½	21.57½	21.57½
January.....				
LARD—(Per 100 lbs.)—				
September.....	12.15	12.25	12.10	12.10
October.....	12.12½	12.22½	12.05	12.05
November.....	11.70	11.85	11.70	11.70
January.....	10.37½	11.47½	10.32½	10.32½

RIBS—(Boxed, 25c. more than loose)—				
September.....	11.80	11.85	11.77½	11.77½
October.....	11.52½	11.65	11.52½	11.55
January.....	9.35	9.37½	9.25	9.25

THURSDAY, AUGUST 26, 1909.

PORK—(Per bbl.)—				
September.....	22.40	22.00	22.00	22.40
October.....	17.55	17.62	17.37	17.42
January.....				
LARD—(Per 100 lbs.)—				
September.....	12.10	12.10	11.92	11.97
October.....	12.07	12.07	11.87	11.95
January.....	10.32	10.35	10.30	10.30

RIBS—(Boxed, 25c. more than loose)—				
September.....	11.75	11.80	11.70	11.70
October.....	11.52	11.60	11.47	11.50
January.....	9.20	9.25	9.17	9.20

FRIDAY, AUGUST 27, 1909.

PORK—(Per bbl.)—				
September.....	17.47½	17.67½	17.47½	17.65
October.....				
January.....				
LARD—(Per 100 lbs.)—				
September.....	12.00	12.12½	12.00	12.12
October.....	11.95	12.10	11.95	12.07½
January.....	10.35	10.45	10.35	10.42½

RIBS—(Boxed, 25c. more than loose)—				
September.....	11.72½	11.80	11.72½	11.80
October.....	11.55	11.65	11.55	11.62½
January.....	9.22½	9.35	9.22½	9.32½

†Bld. ‡Asked.

**CHICAGO RETAIL FRESH MEATS.**

(Corrected weekly by Terry &amp; Son, 41st and Halsted Streets.)

Native Rib Roast.....	16	@20
Native Sirloin Steaks.....	15	@25
Native Porterhouse Steaks.....	20	@25
Native Pot Roasts.....	10	@14
Rib Roasts from light cattle.....	10	@16
Beef Stew.....	9	@12½
Boneless Corned Briskets, Native.....	12½	@14
Corned Rumps, Native.....	10	@13
Corned Ribs.....	9	@9
Corned Flanks.....	6	@8
Round Steaks.....	12	@16
Round Roasts.....	12½	@16
Shoulder Steaks.....	12	@14
Shoulder Roasts.....	11	@13
Shoulder Neck End, Trimmed.....	9	@9
Roller Roast.....	12½	@14

**Lamb.**

Hind Quarters, fancy.....	22	@24
Fore Quarters, fancy.....	22	@18
Legs, fancy.....	22	@25
Stew.....	10	@14
Shoulders.....	14	@16
Chops, Ribs and Loins.....	26	@80
Chops, Frenched, each.....	10	@15

**Mutton.**

Legs.....	14	@16
Stew.....	8	@12
Shoulders.....	10	@14
Hind Quarters.....	14	@16
Fore Quarters.....	11	@13
Rib and Loin Chops.....	18	@24

**Pork.**

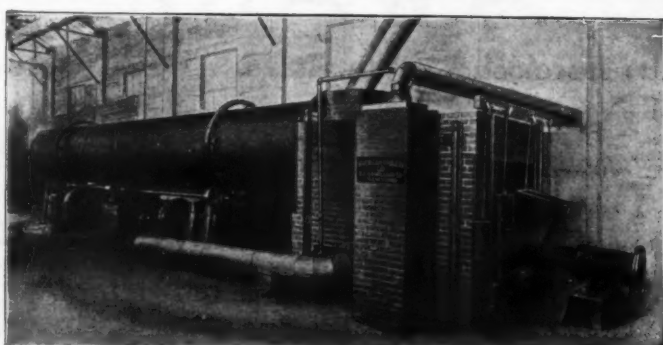
Pork Loins.....	16	@18
Pork Chops.....	16	@16
Pork Shoulders.....	11½	@14
Pork Tenderloins.....	12	@16
Pork Butts.....	12	@14
Knock Ribs.....	10	@12
Blades.....	10	@10
Pigs' Heads.....	6	@8
Leaf Lard.....	14	@14

**Veal.**

Hind Quarters.....	12	@14
Fore Quarters.....	10½	@10½
Legs.....	14	@16
Kneads.....	9	@12½
Shoulders.....	10	@12
Cutlets.....	20	@24
Rib and Loin Chops.....	16	@20

**Butchers' Offal.**

Suet.....	8	@8
Tallow.....	4	@4
Bone.....	17	@17
Calfskins, 8 to 15 lbs.....	13	@13
Calfskins, under 8 lbs. (deacon's).....	6	@6
Calfskins, over 15 lbs.....	13½	@13½

**AUTOMATIC IMPROVED****TANKAGE PRESSES AND DRYERS****Economical Efficient Great Capacity****SAVING IN LABOR ALONE IN ONE YEAR WILL OFFSET COST TO INSTALL**

For Tankage, Blood, Bone, Fertilizer, all Animal and Vegetable Matter. Installed in the largest packing-houses, fertilizer and fish reduction plants in the world.

Send for Catalogue T. B.

**American Process Co.**  
68 William St., - - New York



## CHICAGO MARKET PRICES

## WHOLESALE FRESH MEATS.

Carcass Beef.		
Good native steers	@	10 1/4
Native steers, medium	9	@ 9 1/2
Helpers, good	9 1/2	@ 10 1/2
Cows	7	@ 7 1/2
Hind Quarters, choice	@	13
Fore Quarters, choice	@	8

## Beef Cuts.

Cow Chucks	4 1/2	@ 6
Steer Chucks	6	@ 7
Boneless Chucks	@	6 1/2
Medium Plates	@	4 1/2
Steer Plates	@	5 1/2
Cow Rounds	7	@ 9
Steer Rounds	@	9 1/2
Cow Loins, Medium	@	11 1/2
Steer Loins, Heavy	@	15 1/2
Beef Tenderloins, No. 1	@	19
Beef Tenderloins, No. 2	@	19
Strip Loins	@	8
Sirloin Butts	9	@ 11
Shoulder Clods	@	7
Rolls	@	9 1/2
Rump Butts	7	@ 10
Trimnings	@	5 1/2
Shank	@	4
Cow Ribs, Common, Light	0	@ 7
Cow Ribs, Heavy	@	12 1/2
Steer Ribs, Light	@	13 1/2
Steer Ribs, Heavy	@	13 1/2
Loin Ends, steer, native	@	12 1/2
Loin Ends, cow	9	@ 10
Hanging Tenderloins	@	6
Flank Steak	7	@ 10 1/2
Hind Shanks	@	3 1/2

## Beef Offal.

Livers	4 1/2	@ 5
Hearts	@	4 1/2
Tongues	@	12
Sweetbreads	10	@ 18
Ox Tail, per lb.	3 1/2	@ 4
Fresh Tripe, plain	@	2 1/2
Fresh Tripe, H. C.	@	4 1/2
Brains	@	4
Kidneys, each	@	5

## Veal.

Heavy Carcass Veal	@	9
Light Carcass	@	9 1/2
Good Carcass	@	13
Good Saddles	@	14
Medium Racks	@	9 1/2
Good Racks	@	10 1/2

## Veal Offal.

Brains, each	@	4
Sweetbreads	@	50
Plucks	@	30
Heads, each	@	12

## Lambs.

Medium Caul	@	9
Good Caul	@	12
Round Dressed Lambs	@	14
Saddles, Caul	@	13
R. D. Lamb Racks	@	11
Caul Lamb Racks	@	10
R. D. Lamb Saddles	@	15 1/2
Lamb Fries, per pair	@	6
Lamb Tongues, each	@	8
Lamb Kidneys, each	@	2

## Mutton.

Medium Sheep	@	10 1/2
Good Sheep	@	11
Medium Saddles	@	11 1/2
Good Saddles	@	12
Medium Racks	@	9
Good Racks	@	10
Mutton Legs	@	11
Mutton Stew	@	6
Mutton Loins	@	11
Steep Tongues, each	@	3
Sheep Heads, each	@	8

## Fresh Pork, Etc.

Dressed Hogs	10 1/2	@ 11 1/4
Pork Loins	@	14 1/2
Leaf Lard	@	12 1/2
Tenderloins	@	23
Spare Ribs	@	8
Butts	@	13
Hocks	@	6
Trimnings	@	9
Tails	@	5
Shouts	@	4
Pigs' Feet	@	3 1/2
Pigs' Heads	@	5
Wade Bone	@	6 1/2
Cheek Meat	@	7
Hog Plucks	@	5
Neck Bones	@	2 1/2
Skinned Shoulders	@	11
Pork Hearts	@	4 1/2
Pork Kidneys	@	3
Pork Tongues	@	9
Slip Bones	@	4
Tail Bones	@	4 1/2
Brains	@	5
Backfat	@	11
Hams	@	12
Calas	@	8
Bellies	@	11 1/2
Shoulders	@	11

## SAUSAGE.

Columbia Cloth Bologna	@	8
Bologna, large, long, round and cloth	@	7 1/2
Choice Bologna	@	8 1/2
Viennas	@	10

Frankfurters	@	10
Blood, Liver and Headcheese	@	8
Tongue	@	10
White Tongue	@	10
Mixed Sausage	@	10 1/2
Prepared Sausage	@	11 1/2
New England Sausage	@	11 1/2
Compressed Luncheon Sausage	@	11 1/2
Special Compressed Ham	@	11 1/2
Berliner Sausage	@	10
Boneless Butts in casings	@	15 1/2
Oxford Butts in casings	@	15 1/2
Polish Sausage	@	9
Garlic Sausage	@	9
Smoked Sausage	@	9 1/2
Farm Sausage	@	13
Pork Sausage, bulk or link	@	9 1/2
Pork Sausage, short link	@	10
Special Prepared Sausage	@	10
Boneless Pigs' Feet	@	8
Hams, Bologna	@	9

## Summer Sausage.

Best Summer, H. C., Medium Dry	@	19
German Salami, Medium Dry	@	18
Italian Salami	@	20
Holsteiner	@	12 1/2
Mettwurst, New	@	1
Farmer	@	15
Monarque Cervelat, H. C.	@	18

## Sausage in Oil.

Smoked Sausage, 1-50	\$4.50
Smoked Sausage, 2-20	4.00
Bologna, 1-50	4.00
Bologna, 2-20	3.50
Frankfurt, 1-50	4.50
Frankfurt, 2-20	4.00

## VINEGAR PICKLED GOODS.

Pickled Pigs' Feet, in 200-lb. barrels	\$7.75
Pickled Plain Tripe, in 200-lb. barrels	5.00
Pickled H. C. Tripe, in 200-lb. barrels	7.75
Pickled Ox Lips, in 200-lb. barrels	11.50
Pickled Pigs' Snouts, in 200-lb. barrels	14.00
Lamb Tongues, Short Cut, barrels	32.00

## CORNED, BOILED AND ROAST BEEF.

1 lb., 2 doz. to case	Per doz. \$1.35
2 lbs., 1 or 2 doz. to case	2.25
4 lbs., 1 doz. to case	8.25
6 lbs., 1 doz. to case	8.25
14 lbs., 1/2 doz. to case	18.25

## EXTRACT OF BEEF.

1-oz. jars, 1 doz. in box	\$2.25
2-oz. jars, 1 doz. in box	3.55
4-oz. jars, 1 doz. in box	6.50
8-oz. jars, 1/2 doz. in box	11.60
16-oz. jars, 1/2 doz. in box	22.00
2, 5 and 10-lb. tins	\$1.75 per lb.

## BARRELED BEEF AND PORK.

Extra Plate Beef, 200-lb. bbls.	@	13.00
Plate Beef	@	12.50
Prime Mess Beef	@	12.00
Extra Mess Beef	@	11.00
Beef Hams (220 lbs. to bbl.)	21.50	@ 22.00
Rump Butts	@	10.50
Mess Pork	@	21.00
Clear Fat Backs	@	22.25
Family Back Pork	@	22.00
Bean Pork	@	18.00

## LARD.

Pure leaf, kettle rendered, per lb., tes.	@	13 1/4
Pure lard	@	12 1/2
Lard substitute, tes.	@	8 1/4
Lard, compound	@	8
Cooking oil, per gal., in barrels	@	50
Barrels, 1/4 c. over tierces; half barrels, 1/4 c. over tierces; tubs and pails, 10 to 80 lbs., 1/4 to 1 c. over tierces.		

## BUTTERINE.

1 to 6, natural color	@	19
-----------------------	---	----

## DRY SALT MEATS.

(Boxed. Loose are 1/4 c. less.)

Clear Bellies, 14@16 avg.	@	12 1/2
Clear Bellies, 18@20 avg.	@	12 1/2
Rib Bellies, 18@20 avg.	@	11 1/2
Fat Backs, 12@14 avg.	@	10 1/2
Regular Plates	@	10
Short Cuts	@	9 1/2
Butts	@	9
Bacon meats, 1 c. more.		

## WHOLESALE SMOKED MEATS.

Hams, 12 lbs., avg.	@	15 1/4
Hams, 16 lbs., avg.	@	15 1/4
Skinned Hams	@	15
Calas, 4@6 lbs., avg.	@	10
Calas, 6@12 lbs., avg.	@	10
New York Shoulders, 8@12 lbs., avg.	@	21 1/2
Breakfast Bacon, fancy	@	15 1/2
Wide, 10@12 avg., and strip, 5@6 avg.	@	15 1/2
Wide, 4@6 avg., and strip, 3@4 avg.	@	14 1/2
Rib Bacon, tite, 8@12, strip, 4@6 avg.	@	16
Dried Beef Sets	@	17
Dried Beef Sides	@	17 1/2
Dried Beef Knuckles	@	17 1/2
Dried Beef Outlets	@	15 1/2
Regular Boiled Hams	@	20
Smoked Boiled Hams	@	21
Boiled Calas	@	15 1/2
Cooked Loin Roast	@	24
Cooked Rolled Shoulders	@	14

## SAUSAGE CASINGS.

F. O. B. CHICAGO.

Rounds, per set	@	16
Export Rounds	@	20
Middles, per set	@	73
Beef bungs, per piece	@	2
Hog casings, as packed	@	30
Hog casings, free of salt	@	60
Hog middles, per set	@	10
Hog bungs, export	@	13
Hog bungs, large mediums	@	8
Hog bungs, prime	@	5
Hog bungs, narrow	2	@ 2 1/2
Imported wide sheep casings	@	90
Imported medium wide sheep casings	@	80
Imported medium sheep casings	@	70
Beef weasands	@	5 1/2
Beef bladders, medium	@	35
Beef bladders, small, per doz.	@	20
Hog stomachs, per piece	@	4

## FERTILIZERS.

Dried blood, per unit	@	2.47 1/2
Hoof meal, per unit	@	2.37 1/2
Concent. tankage, 15% per unit	@	2.20
Ground tankage, 12% per unit	@	2.37 1/2 and 10c.
Ground tankage, 11% per unit	@	2.37 1/2 and 10c.
Ground tankage, 10% per unit	@	2.35 and 10c.
Crushed tankage, 9 and 20% per unit	@	2.30 and 10c.
Ground tankage, 6 and 35% per unit	@	19.00
Ground raw bone, per ton	@	24.00
Ground steam bone, per ton	@	20.00
Unground tankage, per ton less than ground	@	50c.

## HORNS, HOOFS AND BONES.

Horns, No. 1, 65@70 lbs. average.....	\$240.00@	\$245.00
Hoofs, black, per ton.....	25.00	26.00
Hoofs, striped, per ton.....	40.00	42.50
Hoofs, white, per ton.....	50.00	55.00
Flat shin bones, 38 to 40 lbs. ave ton.....	45.00	50.00
Round shin bones, 38 to 40 lbs. ave ton.....	50.00	55.00
Round shine bones, 50 to 52 lbs. ave. ton.....	57.50	60.00
Long thigh bones, 90 to 95 lbs. ave. ton.....	90.00	95.00
Jaws, skulls and knuckles, per ton....	@	25.00

## LARD.

Prime steam, cash	@	12.15
Prime steam, loose	@	11.80
Leaf	@	12
Compound	7 1/2	@ 7 1/2
Neutral lard	13 1/2	@ 13 1/2

## STEARINES.

Prime oleo	@	12 1/2
Oleo No. 2	@	12
Mutton	@	12 1/2
Tallow	@	8 @ 8 1/4
Grease, yellow	5 1/2	@ 5 1/2
Grease, A white	6	@ 6 1/2

## OILS.

Lard oil, extra, winter strained, tierces.....	55	@ 60
Extra No. 1 lard oil.....	52	@ 54
No. 1 lard oil.....	47	@ 49
No. 2 lard oil.....	45	@ 46
Oleo oil, extra.....	11½	@ 11½
Oleo oil, No. 2.....	10½	@ 11
Oleo stock.....	10½	@ 11
Neatsfoot oil, pure, bbls.....	55	@ 67
Acidless tallow oil, bbls.....	52	@ 56
Corn oil, loose.....	4.15 @ 4.20	

## TALLOW.

Edible	8	@ 8 1/4
Prime city	8 1/2	@ 8 1/2
No. 1 Country	6	@ 6 1/2
Packers' prime	5 1/2	@ 5 1/2
Packers' No. 1	5	@ 5 1/2
Renderers' No. 1	5 1/2	@ 5 1/2

## GREASES.

White, choice	6 1/2	@ 6 1/2
White, "A"	5 1/2	@ 5 1/2
White, "B"	5 1/2	@ 5 1/2
Bone	4 1/2	@ 4 1/2
House	4 1/2	@ 4 1/2
Yellow	4 1/2	@ 4 1/2
Brown	4 1/2	@ 4 1/2
Glue Stock	4 1/2	@ 4 1/2
Garbage Grease	nom.	@ 4 1/2

## COTTONSEED OILS.

P. S. Y., loose	38	@ 38 1/2
P. S. Y., soap grade	24	@ 24 1/2
Soap stock, bbls., concn., 62@55% f. a.	2 1/2	@ 8 1/2
Soap stock, bbls., reg., 50% f. a.	1.60	@ 1.70

## COOPERAGE.

Ash pork barrels	.....	.77	@ .80
Oak pork barrels	.....	.92½	@ .95
Lard tierces	.....	1.15	@ 1.17½

## CURING MATERIALS.

Refined saltpetre	5	@ 7
Boric acid, crystal to powdered	7	@ 7 1/2
Borax	4 1/2	@ 4 1/2
Sugar—		
White, clarified	@	4 1/2
Plantation, granulated	@	5
Yellow, clarified	@	4 1/2

Salt—	
Ashton, in bags, 224 lbs.....	\$2.25
English packing, in bags, 224 lbs.....	1.45
Michigan, granulated, car lots, per ton.....	3.00
Michigan, medium, car lots, per ton.....	3.50
Casing salt, bbls., 280 lbs., 2x@3x.....	1.40

# LIVE STOCK MARKETS

## CHICAGO

(Special Letter to The National Provisioner from National Live Stock Commission Company.)

Union Stock Yards, Chicago, August 25.

Cattle receipts heavy, 52,000 having arrived the first three days of this week, 12,000 of which are Northwest rangers. Monday's market was strong on steers selling from \$6.50 up and a new top of \$7.85 per cwt. was paid for a load of prime 1,005-lb. yearling steers. Below \$6.50 it was a slow trade, with prices weak to 10c. lower. A few prime heavy steers sold \$7.50@7.80; quite a few cattle from \$7@7.50; most of the good to choice steers, \$6.75@7.25; a long list of medium to pretty good killers sold from \$5.85@6.25, with plain light grassers at \$4.75@5.50. Tuesday's run of 5,770 cattle consisted mostly of Northwest rangers, and the few natives that arrived sold steady. Wednesday (to-day) receipts are estimated at 22,000, and the supply is too liberal for the requirements of the trade. A few choice steers from \$7.25 up are selling steady, but other grades are hard to dispose of at 10@15c. decline. We look for a continued strong demand on the best grades of corn-fed native steers, but there is nothing bullish in the outlook on the medium to common kinds as they come in direct competition with the range cattle which have started to come freely to market.

Butcher stuff in liberal supply and the bulk of the offerings consist of the medium and common cows and heifers which are selling 10@15c. lower than last week. Best cows and heifers scarce and selling steady. Calves in light supply and choice vealers are selling very high.

Continued moderate receipts and a strong provision market have boosted hog values, and prices to-day are 10@15c. higher than last week's close. Top to-day, \$8.30, with the bulk of the good shippers selling \$8.15@8.25; medium weight packers and good mixed, \$7.90@8.10; heavy packers, \$7.75@7.85; fair to good light, \$8.05@8.20. To-day's trade closed rather weak, and after the advance referred to, it would not be surprising if our market worked a little lower during the next few days. However, we don't believe receipts will be heavy enough to force values to a much lower level in the near future.

Following last week's bad break in values, the sheep and lamb market has reacted and is 10@15c. higher on sheep and 25@40c. higher on lambs, with indications pointing to some further improvement the next few days. There is an excellent demand on both feeding and killing account, and we look for satisfactory market to predominate all fall. Native quotations: Good to choice lambs, \$7@7.75; poor to medium lambs, \$6.50@7.25; good to prime wethers, \$4.75@5; fair to best ewes, \$4@4.35. Western quotations: Fair to best lambs, \$7.50@7.85; feeding lambs, \$6.60@6.85; feeding yearlings, \$5@5.25; feeding wethers, \$4.40@4.60; fat yearlings, \$5.25@5.50; yearling breeding ewes, \$5.50@6.

## KANSAS CITY

(Special Letter to The National Provisioner.)

Kansas City Stock Yards, Aug. 24.

Cattle salesmen have had to take a little lower prices yesterday and today on all but the best fed cattle, as the supply is liberal this week at all the markets. The dry weather is driving in a few cattle, but the proportion of this class is small, and the reports of damage to crops have had small effect on the general market so far. Authentic information discrediting the alarming statements in many cases. Run of cattle yesterday was 22,000 head, and the supply is 18,000 head today, including 5,000 calves in the two days. Buyers have plenty of orders for steers costing \$7 or more, and the heaviest weights taken readily, top steers today at \$7.60 on the open market, highest of the sea-

son, although odd head of show steers from a Kansas County Fair sold up to \$8 yesterday. Kansas pasture steers are running to market freely now, and many of them are getting the benefit of competition from feeder buyers, selling this week at \$4.30 to \$6.05 for weights from 1,060 to 1,350 pounds. A few lots of highly wintered steers sell up to \$6.75. Grass cows and heifers are selling at \$3.10 to \$3.75, a few other native cows above these figures, wet cows and canners \$2.50 to \$3.10, bulls \$2.75 to \$3.75, calves 25 to 50 cents above a week ago, at \$4 to \$7.50. Feeders are selling good this week, one lot of Kansas feeders weighing 1,200 pounds yesterday at \$5.65, and a string of high bred 1,130 pounds panhandles at \$5.25, medium to good feeders \$4.25 to \$5.

Hog run is 9,000 head today, market 5 to 10c. higher; medium weight hogs at \$7.75 to \$7.95, heavy hogs up to \$7.90, lights \$7.50 to \$7.90. Shipper buyers always take the lead and set the pace, and packers reluctantly follow, as there is an insistent demand for the limited amount of fresh meat the present volume of receipts can produce. The feature of the provision trade is the world wide call for lard and other product, and the comparatively small stocks of same available. At the present, highest price is paid for medium and light weights, although the 300 pound packages of pork will take the lead later in the season.

Sheep and lambs are steady this week, supply 6,000 here today. Native lambs sold at \$7.50 today, for tops, though bulk sells around \$7, and throw outs at \$5. Colorado wethers brought \$4.65, considered an outside price for them. Native breeding ewes reached \$5.50 today, and killing ewes are worth up to \$4.75, yearlings \$5.25, feeding yearlings up to \$5.10 late last week.

Purchases by local killers last week were as follows:

	Cattle.	Hogs.	Sheep.
Armour .....	8,031	7,255	2,097
Fowler .....	3,486	.....	1,258
S. & S. ....	6,412	5,252	3,497
Swift .....	8,701	6,708	2,404
Cudahy .....	6,277	4,530	2,967
Morris & Co. ....	6,811	4,115	2,104
Am. D. B. & P. Co. .	952	.....	.....
Butchers .....	253	405	108
Total .....	40,923	28,265	14,435

## OMAHA

(Special Letter to The National Provisioner.)

Union Stock Yards, S. Omaha, Aug. 24.

Supplies were not very heavy last week and the general trend of values was higher from start to finish. Both corn-fed and western range beefs showed an advance of 15@25c., and the advance was well sustained right up to the close. This week, receipts have been the heaviest of the season and part of the advance was lost, although choice beefs of all kinds are selling right around to high point of the year, natives up to \$7.50, and rangers up to \$5.75. The demand for beef appears to be more satisfactory than for some time past and this also applies to cows and heifers, although receipts of the latter have been so liberal as to cause a slight recession in values. Most of the cow stuff is selling around \$2.75@3.50. In stockers and feeders a heavy business was done last week but the continued dry weather which is burning up pastures and threatening the corn crop has shut off the demand somewhat and prices have gone off 15@25c. in the past few days. Choice feeders still sell up to \$5.25, but the bulk of the stuff is selling around \$3.50@4.50.

In hogs there has been no material change in the situation. Supplies have been moderate and the general demand fair, but all classes of buyers are making an effort to hold values down, and while the tone to the trade is not exactly bearish there is a general sentiment that prices are not going to

go much, if any, higher in the immediate future. Light and butcher grades are preferred and command a substantial premium and the range of prices is rather wide on account of the big difference in the quality of the offerings. Today with 8,700 hogs here, the market was 5c. higher. Tops brought \$7.90, as against \$7.90 last Tuesday, and the bulk of the trading was at \$7.50@7.75, as against \$7.60@7.75 a week ago.

Sheep supplies are becoming more liberal but the demand for feeder buyers is also increasing steadily and trade is assuming the usual midsummer activity. Killers are taking the fat stuff freely and meeting with enough competition from the feeder buyers to make a good lively trade. Prices are not a great deal different from a week ago and the heavy supplies are being moved readily, the undertone to the market being healthy and firm. Quotations on fat sheep and lambs: Good to choice lambs, \$7.10@7.50; fair to good lambs, \$6.60@7.10; good to choice yearlings, \$4.90@5.25; fair to good yearlings, \$4.65@4.90; good to choice wethers, \$4.30@4.70; fair to good wethers, \$4@4.30; good to choice ewes, \$4@4.40; fair to good ewes, \$3.65@4.

## NEW YORK LIVESTOCK

WEEKLY RECEIPTS TO AUGUST 23, 1909.

	Beeves.	Cows.	Calves.	Sheep.	Hogs.
Jersey City .....	4,306	—	1,970	41,452	9,048
Sixtieth street .....	2,309	28	4,883	832	—
Fortieth street .....	—	—	—	—	10,188
Lehigh Valley .....	4,221	—	1,350	4,265	—
Communipaw .....	1,602	—	—	978	—
Weehawken .....	193	—	—	—	—
Scattering .....	—	48	139	63	4,850
Totals .....	12,631	76	8,342	47,590	24,060
Totals last week .....	10,730	102	7,846	49,414	26,813

WEEKLY EXPORTS.

	Live cattle.	Qrs. of beef.
Morris Beef Co., Ss. Adriatic .....	—	1,302
Morris Beef Co., Ss. New York .....	—	1,102
Morris Beef Co., Ss. Arable .....	—	826
Swift Beef Co., Ss. Adriatic .....	—	1,610
Swift Beef Co., Ss. Minneapolis .....	—	1,275
Schwarzschild & S., Ss. Minneapolis .....	308	1,000
Schwarzschild & S., Ss. Tintoretto .....	155	—
J. Shamburg & Son, Ss. Minneapolis .....	286	—
J. Shamburg & S., Ss. Tintoretto .....	155	—
Armour & Co., Ss. New York .....	—	600
Total exports .....	904	7,715
Total exports last week .....	594	5,331

## SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at the following centres for the week ending August 21, 1909:

### CATTLE.

Chicago .....	32,753
Kansas City .....	40,923
Omaha .....	15,953
St. Joseph .....	15,755
Cudahy .....	461
Sioux City .....	3,088
Wichita .....	605
South St. Paul .....	3,525
Indianapolis .....	4,444
New York and Jersey City .....	11,503
Fort Worth .....	9,227
Philadelphia .....	3,825
Detroit .....	1,051

### HOGS.

Chicago .....	67,191
Kansas City .....	34,365
Omaha .....	31,616
St. Joseph .....	34,020
Cudahy .....	2,650
Sioux City .....	13,582
Ottumwa .....	11,057
Cedar Rapids .....	5,278
Wichita .....	7,536
South St. Paul .....	3,478
Indianapolis .....	21,272
New York and Jersey City .....	24,060
Fort Worth .....	8,279
Philadelphia .....	8,822
Detroit .....	9,853

### SHEEP.

Chicago .....	85,645
Kansas City .....	14,435
Omaha .....	25,743
St. Joseph .....	13,857
Cudahy .....	419
Sioux City .....	123
South St. Paul .....	2,123
Indianapolis .....	1,668
New York and Jersey City .....	47,590
Fort Worth .....	876
Philadelphia .....	13,376
Detroit .....	3,179



# THE WEEK'S CLOSING MARKETS

## FRIDAY'S GENERAL MARKETS.

### Lard in New York.

New York, August 27.—The market was firm with the West, but dull. Western steam, \$12.55; city steam, \$12; refined, Continent, \$12.95; South American, \$13.50; Brazil, kegs, \$14.50; compounds, \$7.50@7.62½.

### Liverpool Markets.

Liverpool, August 27.—(By Cable.)—Beef, extra India mess, 90s. Pork, prime mess, 96s. 3d.; shoulders, 55s.; hams, short clear, 59s. 6d.; bacon, Cumberland cut, 64s.; short ribs, 65s. 6d.; long clear, 28@34 lbs., 67s. 6d.; 35@40 lbs., 66s.; backs, 63s. 6d.; bellies, 67s. 6d. Tallow, 28s. 3d. Turpentine, 41s. 3d. Rosin, common, 8s. 6d. Lard, spot, prime Western, 60s.; American, refined, 28-lb. pails, 60s. 9d. Cheese, Canadian, finest white, new, 57s.; do., colored, 58s. American lard (Hamburg), 50 kilos, 60¼ marks. Tallow, Australian (London), 31s. 6d. Cottonseed, refined, loose (Hull), 23s. 6d.

## FRIDAY'S CLOSINGS IN NEW YORK.

### Provisions.

The market was firm, with futures more active.

### Tallow.

The market was steady with prices unchanged.

### Oleo Stearine.

The market was quiet and about steady.

### Cottonseed Oil.

The market was dull but steady. The trade is waiting for developments in the September option. Monday will be notice day on September. Prices on the opening call were: August, \$5.40@5.45; September, \$5.37@5.38; October, \$5.44@5.48; November, \$5.45@5.47; December, \$5.46@5.50; January, \$5.52@5.55; March, \$5.58@5.60; May, \$5.65@5.70.

## FRIDAY'S LIVESTOCK MARKETS.

Chicago, August 27.—Hogs steady; bulk of prices, \$7.60@8; light weights, \$7.50@8.15; mixed and butchers' weights, \$7.40@8.15; heavies, \$7.15@8.15; rough heavies, \$7.15@8.40; Yorkers, \$7.90@8; pigs, \$7@7.90. Cattle steady; beefs, \$4.15@7.75; cows and heifers, \$2.25@6.40; Texas steers, \$4@5.40; stockers and feeders, \$3.15@5.15; Western, \$4@6.40. Sheep weak; natives, \$2.75@4.75; Western, \$3@4.75.

Kansas City, August 27.—Hog market strong, at \$7@7.90.

St. Louis, August 27.—Hogs firmer, at \$6.50@8.10.

East Liberty, O., August 27.—Cattle slow. Hogs slow; heavy and medium, \$8.35@8.40; heavy Yorkers, \$8.20@8.30; light, \$8.10@8.15. Pigs, \$7.90@8. Sheep steady.

Cleveland, August, 27.—Hogs, 5c. to 10c. lower, at \$8.15@8.20.

Indianapolis, August 27.—Hogs lower, at \$8@8.30.

Omaha, August 27.—Hogs steady, at \$7.30@7.85.

East Buffalo, August 27.—Market for hogs opened lower; 5.600 on sale at \$8.30@8.50.

Pittsburg, August 27.—Market slow, with hogs \$8.10@8.40.

## OLEO AND NEUTRAL LARD.

(Special Report to The National Provisioner.)

New York, August 26.—Business in oleo oil with Europe during the past week has been quiet but steady at unchanged prices. In neutral lard business has been exceedingly quiet because the European buyers refuse to follow the advance asked from this side. As to cottonseed oil business has come to a standstill because buyers in Europe have no faith in the market here and are all looking for lower prices. Very little business has been done so far in the new crop months.

## GREEN AND SWEET PICKLED MEATS.

(Special Report to The National Provisioner from The Davidson Commission Co.)

Chicago, August 26.—Quotations on green and sweet pickled meats, f. o. b. Chicago, loose, are as follows:

Regular Hams—Green, 10@12 lbs. ave., 11@11¼c.; 12@14 lbs. ave., 11@11¼c.; 14@16 lbs. ave., 11@11¼c.; 18@20 lbs. ave., 11½@11¾c. Sweet pickled, 10@12 lbs. ave., 11½@11¾c.; 12@14 lbs. ave., 11½@11¾c.; 14@16 lbs. ave., 11¼@11½c.; 18@20 lbs. ave., 11¼@12c.

Skinned Hams—Green, 14@16 lbs. ave., 12¼@12½c.; 16@18 lbs.; ave., 12½c.; 18@20 lbs. ave., 12½c. Sweet pickled, 14@16 lbs. ave., 12¾c.; 16@18 lbs. ave., 12¾@12¾c.; 18@20 lbs. ave., 12¾@13c.

New York Shoulders—Green, 10@12 lbs. ave., 10c. Sweet pickled, 10@12 lbs. ave., 10¼c.

Picnic Hams—Green, 5@6 lbs. ave., 8¾@8½c.; 6@8 lbs. ave., 8½c.; 8@10 lbs. ave., 8½c. Sweet pickled, 5@6 lbs. ave., 8¾c.; 6@8 lbs. ave., 8¾@9c.; 8@10 lbs. ave., 8¾@9c.

Clear Bellies—Green, 6@8 lbs. ave., 13¼@13½c.; 8@10 lbs. ave., 12½@12¾c.; 10@12 lbs. ave., 12@12¼c. Sweet pickled, 6@8 lbs. ave., 14@14¼c.; 8@10 lbs. ave., 13½c.; 10@12 lbs. ave., 13c.; 12@14 lbs. ave., 12¼@12½c.

## CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, Aug. 27.—Latest quotations are as follows: Seventy-four per cent. caustic soda \$1.85, basis 60 per cent.; 76 per cent. caustic soda \$1.90 to 2c., basis 60 per cent.; 60 per cent. caustic, 2c. lb.; 98 per cent. powdered caustic soda in barrels, 3c. lb.; 58 per cent. soda ash, 90c. to \$1, basis 48 per cent.; 48 per cent. carbonate soda ash, \$1.10 per 100 lbs.; borax at 4¼c. per lb.; talc, 1½ to 1½c. per lb.; silex, \$15 to \$20 per ton of 2,000 lbs.; marble flour, \$9 to \$10 per ton of 2,000 lbs.; silicate soda, 80 c. per 100 lbs., no charge for barrels; chloride of lime in casks, \$1.50, drums \$1.40, and barrels 2c. per lb.; carbonate of potash, 4½ to 4¾c. per lb.; electrolytic caustic potash, 88/92 per cent., at 5¾ to 6c. per lb.

Prime red palm oil in casks, 15/1,800 lbs. each, 5½c. per lb.; genuine Lagos palm oil in casks, 15/1,800 lbs. each, 5½ to 6c. per lb.; clarified palm oil in barrels, 4/500 lbs. each, 6½c. per lb.; palm kernel oil, 7½ to 7¾c. per lb.; green olive oil, \$1.20 per gal.; yellow olive oil, \$1.20 to \$1.30 per gal.; green olive oil foots, 7¼ to 7¾c. per lb.; peanut oil, 65 to 70c. per gal.; Ceylon coconut oil, 7¼ to 7¾c. per lb.; Cochin coconut oil, 8 to 8¼c. per lb.; cottonseed oil, 5.50 to 5.60c. per lb.; corn oil, 5.50 to 5.60c. per lb.

Prime city tallow in hogheads, 5 9/16c. per lb.; special tallow in tierces, 6¼ to 6¾c. per lb.; choice tallow in tierces, 6¾c. per lb.; oleo stearine, 11½ to 12c. per lb.; house grease, 5½ to 5¾c. per lb.; brown grease, 5¼c. per lb.; yellow packers' grease, 5¼ to 5½c. per lb.

## RECEIPTS AT CENTRES

SATURDAY, AUGUST 21, 1909.

	Cattle.	Hogs.	Sheep.
Chicago	1,000	9,399	2,000
Kansas City	300	2,632	.....
Omaha	400	6,800	600
St. Louis	300	9,650	200
St. Joseph	200	4,000	4,000
Sioux City	100	2,900	.....
Fort Worth	350	400	.....
Cincinnati	192	1,094	755
Pittsburg	200	4,000	100
E. Buffalo	175	1,600	400
Indianapolis	800	4,000	.....
Peoria	.....	500	.....
Milwaukee	.....	1,397	.....
New York	1,520	2,138	3,120

MONDAY, AUGUST 23, 1909.

Chicago	22,000	26,726	28,000
Kansas City	24,000	6,000	3,500
Omaha	7,000	2,500	18,000
St. Louis	8,500	3,982	3,500
St. Joseph	3,000	5,500	1,500
Sioux City	3,200	2,000	.....
Fort Worth	2,200	2,200	300
Cincinnati	2,454	1,973	1,542
Pittsburg	3,500	6,000	3,700
E. Buffalo	3,500	9,600	8,000
Indianapolis	850	2,000	.....
Peoria	.....	800	.....
Milwaukee	.....	1,139	.....
New York	3,570	9,873	10,292

TUESDAY, AUGUST 24, 1909.

Chicago	5,500	8,912	20,000
Kansas City	20,000	11,000	6,000
Omaha	8,000	7,000	15,000
St. Louis	6,000	8,484	5,500
St. Joseph	8,500	5,000	5,000
Sioux City	1,000	3,500	.....
Fort Worth	2,400	2,000	.....
Cincinnati	216	758	944
Pittsburg	.....	1,400	.....
E. Buffalo	.....	200	400
Indianapolis	1,750	6,000	.....
Peoria	.....	1,000	.....
Milwaukee	.....	1,310	.....
New York	240	2,322	5,754

WEDNESDAY, AUGUST 25, 1909.

Chicago	22,000	22,670	22,000
Kansas City	14,000	8,170	7,000
Omaha	7,000	8,000	9,500
St. Louis	6,800	7,330	5,200
St. Joseph	6,000	6,000	4,000
Sioux City	600	4,000	.....
Fort Worth	3,000	3,000	.....
Cincinnati	853	2,955	1,988
Pittsburg	.....	2,900	700
E. Buffalo	125	2,600	200
Indianapolis	.....	5,000	.....
Peoria	.....	1,400	.....
Milwaukee	.....	2,734	.....
New York	2,261	4,514	7,883

THURSDAY, AUGUST 26, 1909.

Chicago	5,000	17,000	15,000
Kansas City	8,000	7,000	3,000
Omaha	3,500	6,500	7,500
St. Louis	4,800	8,776	2,500
St. Joseph	2,000	2,000	.....
Sioux City	1,000	1,000	.....
Fort Worth	3,500	3,500	3,000
Cincinnati	568	1,350	1,896
Pittsburg	.....	3,500	.....
E. Buffalo	100	1,200	1,800
Indianapolis	.....	6,000	.....
Peoria	.....	1,200	.....
Milwaukee	.....	2,602	.....

FRIDAY, AUGUST 27, 1909.

Chicago	5,000	17,000	15,000
Kansas City	8,000	8,000	3,000
Omaha	3,500	3,500	7,500
St. Louis	4,800	4,800	2,500
St. Joseph	2,000	2,000	.....
Sioux City	1,000	1,000	.....
Fort Worth	3,500	3,500	3,000

## MEAT AND STOCK EXPORTS

WEEKLY REPORT TO AUGUST 23, 1909.

	Live Cattle.	Live Sheep.	Grs. of Beef.
Exports from:			
New York	904	—	7,715
Boston	2,076	285	1,357
Philadelphia	1,021	—	—
Baltimore	953	—	—
Montreal	3,079	—	—
Exports to:			
London	3,464	—	8,246
Liverpool	2,823	285	826
Glasgow	514	—	—
Manchester	1,232	—	—
Totals to all ports	8,093	255	9,072
Totals to all ports last week	6,359	1,504	6,373

## Government Inspection

requires your packing house to have the most

## Sanitary Arrangement

We are specialists in this work

Write us in regard to your requirements

TAIT-NORDMEYER ENGINEERING CO., Wright Building St. Louis

# Retail Section

## THE RETAIL BUTCHER AND ADVERTISING How and Why the Dealer Can Make Money Through Publicity

(Copyright, 1909, by Frank Farrington.)

### III.—GETTING UP ADVERTISEMENTS. —(Continued.)

[EDITOR'S NOTE.—This is the tenth of a series of articles on Retail Advertising, which should be of interest to every wide-awake butcher. Though it deals with the retail trade, its points are as well worth the attention of wholesalers and others, to whom advertising can be made as much of a profit-earner as it can to the retailer.]

The typography of the ad. is of great importance. Display means nothing more than contrast, comparative differences in the sizes of type. The headline is prominent because it is larger or blacker, or both. Certain words and phrases stand out conspicuously for the same reason.

And it is in the effort to make everything stand out that many advertisers err. They use capitals and black-face type indiscriminately, forgetting that if the whole of the ad. is printed in display then there will be no display, for contrast is required for that. Too many display lines confuse. The eye is drawn hither and yon, and no one item is finished before one is attracted to another.

#### Don't Use Many Capital Letters.

In the first place, capitals are best used sparingly, and a sentence or word when printed all in "caps" is not as easily read as when made all small letters but the first letter. This is important. Notice the advertisements in your papers and magazines. See how much more easily and with what little effort you read, or sense without even having to read, a sentence that is all small letters, or else only first letter caps.

The tyro believes that the bigger the type and the more caps, the more likely to be noticed. He throws in his display lines for the same reason all through the ad., and the result is a heterogeneous medley of typographical shrieks. It is best to use heavy, black-face type sparingly. Shout loud only when you have something of importance to say.

It is wise, before planning the display for the ad. and indicating it upon the "dummy," to write the copy out in its entirety without any display at all, and then arrange for the display of the important lines and suggestions. The experienced writer need not do this, but the beginner will find that he will get the best results by going into detail with the making of every part of his early ads., until he learns by experience to tell at a glance what is worthy of display and what is unimportant.

Of great value to the ad-writer who lacks technical knowledge is one of the various little books issued about type, etc. They are usually of vest-pocket size and contain all the necessary technical terms of the trade, with samples of all sizes and the generally known styles of type. They enable you to make the printer understand. Such manuals sell usually for 50 cents.

#### Dividing Up the Advertisement.

The divisions of the advertisement below the introduction should be of sizes to suit

the articles described and still there must be adherence to such forms as will maintain a symmetrical whole. These small ads. require headings, and these headings should be in display type of a style like that of the bigger headings. These, like all advertising type, must be clear, plain letters easily read.

In choosing your style of type avoid anything fancy blind or too gray or merely outline. Get type that can be read. You are to make your advertising just as easy to read as possible, making every effort count to that end. Even the slightest obstruction to a reader may keep from reading that ad. just the person whom you would most prefer to have see it.

The types that are best adapted to general newspaper advertising work, and that can be found in most print shops, are the following: Jenson, Jenson italic, De Vinne, Cushing, Caslon old style, Post old style. Nos. 1 and 2 Schoeffler. These are standard and popular. In varying from these standard easily-read letters it is necessary to be very careful to avoid getting something hard to read at a glance—and headings, names, catch lines, etc., need to be readable at a glance without the consciousness of reading at all, just as one may see three birds on a fence and know that there are three without having to count them.

In borders the safe and simple borders of attractive design and of sorts found in most offices are Caxton, Florentine, Newspaper Nos. 70, 74 and 79, Post Band C, Flame and Laurel. These borders are, of course, obtainable in different sizes or widths.

There should be somewhere, with the name plate, if not always a part of it, the location of your shop—unless in a very small village. You may think that your shop is so big or so popular that everyone knows where it is, but you were never more mistaken. There are people living in sight of its windows who never heard of it. Put the street and number on and then the newest comer in town and the most distant reader will all have you located.

#### Preparing Copy for the Printer.

In making up advertising copy use a good pencil paper of any sort, preferably white, and certainly unruled and all sheets the same size. Use only one side. Write with a pencil that is soft enough to make a black mark, and not so soft that the mark will be an unreasonable smudge. The shape in which you present your copy to the printer makes more difference with the final results than you think.

#### WINDOW DISPLAYS

The series of articles on "Window Displays for Retail Butchers," which have appeared on this page from time to time during recent months, will be resumed at an early date. There will be further suggestions for trade-attracting window displays which will prove as interesting and practical as those already published—which many butchers have already "tried out" and found most effective. Each article will be illustrated, as usual, by a drawing showing the working out of the idea in the shop window.

Using odd scraps of paper of all sizes and colors and writing so close to the margin that there is no room for the printer to note anything if he wants to do so, is one way of getting the printer grouchy. A grouchy printer can spoil the best advertisement written.

If you are to use cuts in your ad., paste proofs of them in their proper positions upon the "dummy" which you will send to the printer along with the "copy." Upon the "dummy," with the cuts pasted on and the headlines actually written out, indicate by letter "A," "B," etc., the different sections of the written matter, and then in your written-out copy renumber it with corresponding letters, so that the location of every bit of reading matter will be properly indicated.

Your heading should be bold and prominent. If you wish the headline to tell the main point of your sale, it is sometimes desirable to work up to it with a few short sentences above it, using that line as a climax. All the sentences in your advertisement ought to be crisp and to the point. Long, involved statements will not be read, or understood if they are read. Brevity is something more than the "soul of wit." It is the soul of advertising.

In learning to make up an advertisement it is worth while to learn the use of brass rules. Every print shop has plenty of these, and they are made in all sizes from the hair line width up to 18 point, and in straight and waved faces (or printing surfaces). They are better for use in separating the different portions of the ad. than borders, and the individual items can be boxed off separately by their use in boxes with either square or rounded corners.

In arranging the cuts and boxing of the different parts of the ad. do not forget that in order to appear well the ad. must preserve a balance, that is, some symmetry of appearance. Do not place all the cuts on one side, or a small one on one side and two large ones upon the other, or the balance will be destroyed. The appearance of the "dummy" when made will demonstrate to you the importance of this, if you have the least possible eye for proportion.

(To be continued.)

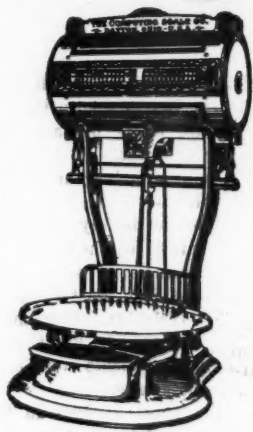
#### TO MAKE BUTCHERS INSPECTORS.

Salt Lake City, Utah, is now operating under the recently adopted meat inspection ordinance which co-operates with the federal inspection system in covering all meat sold in the city. The new ordinance requires that all meat inspectors shall be veterinarians, but a recommendation will be made by the chief inspector that butchers with five years' experience in the trade be made eligible for appointment.

The local inspection work is mostly in retail shops, and the chief inspector believes that a man with practical experience of long standing in handling meats can tell "doctored" meats just about as well as can a veterinarian, and if such an inspector happens to be in doubt he can hold the stuff in question out until the chief inspector can get a look at it. This plan would save the city much money and at the same time insure purity in its meats, the chief inspector declares. He will also recommend one inspector to be assigned exclusively to small retail markets.



# They Never Wear Out



The new low platform  
DAYTON Scale.

**THE SPRINGS** of a **correctly** made automatic **spring scale** will **never** give out. Exhaustive scientific and practical tests prove this fact beyond controversy.

Continual use and years of service will **dull** the **edge** of the **finest knife-edge bearing**, especially the thin wafer-like blade of the **main pivot** of a large capacity **pendulum** scale.

**City Sealers** are now testing and sealing **spring scales** which have been in constant use for over 30 years.

**Clothes do not make the man, neither** does **paint** and **gold stripes** make a **computing scale**. It is the **working parts** which must **stand** the **test** of years of service; it is therefore important to buy your scale from those **who know** how they should be built.

**THE DAYTON MONEYWEIGHT SCALE** is proven to be the **only practical** and **scientifically** built scale. **All claims** of its makers are **verified** by actual use.

Send for our **free** catalogue before buying elsewhere.

Date.....  
Moneyweight Scale Co., 27 State St.,  
Chicago.  
Next time one of your men is around this  
way, I would be glad to have your Auto-  
matic Scale explained to me.  
This does not place me under obligation  
to purchase.  
NAME .....  
STREET and No. ....  
TOWN .....  
BUSINESS .....STATE .....

**The Computing Scale  
Company**  
MANUFACTURERS  
DAYTON, OHIO.

**MONEYWEIGHT SCALE CO.**

New York Office, 11 E. 14th St.  
Boston Office, 163 Congress St.

27 State St., Chicago

## BUTCHERS' PROTECTIVE ASSOCIATION.

The Dayton (O.) Butchers' Protective Association was organized last week with the following officers: William J. Focke, president; L. J. Haas, vice-president; Charles S. Sucher, Jr., secretary; A. A. Mueller, treasurer; trustees, Oscar E. Lindsey, J. E. Miltenberger, Frank Baumheckel, J. L. Haas and Frank Kinzig.

Although the organization is the outcome of the recent Dayton Health Board ordinances in regard to meat dealers, the organization is not going to fight the board, but will endeavor instead to see that all meat dealers of the city fulfill the requirements of reasonable ordinances. "Our intention is to give the plans of the board a fair trial," said one of the officers, "and then if they are not fair and effective we will petition the board to be more lenient." Butchers and meat dealers are invited to join the organization.

## LOCAL AND PERSONAL.

W. E. Morrison is preparing to engage in the meat business at Broken Bow, Neb.

Guy Davidson has purchased the butcher shop of Forbes Bros. at Fullerton, Neb.

Mitchell and Solomon have succeeded to the meat business of H. H. McPhie at Everett, Wash.

Londrie & Company have purchased the meat market of Geo. F. Mason at Tacoma, Wash.

Gus White will open a meat market at Stevenson, Wash.

O. M. Hyde has opened a new butcher shop at St. Maries, Ida.

H. C. Bohrer has purchased the meat market of A. J. Lucas at Eugene, Ore.

John Olson is opening a grocery and meat

business at Grand avenue and Thirty-ninth street, Minneapolis, Minn.

The Nicolle Meat Company is preparing to open a meat market at 3749 Nicolle avenue, Minneapolis, Minn.

A. J. Colvin has succeeded to the meat business of Colvin & Luther at Hillside, Mich.

A. M. Luther is opening up a new meat market in Adrian, Mich.

Charles S. Berridge has sold out his interest in the meat firm of Beaumont & Berridge at Pasadena, Cal., to C. E. & Ralph Beaumont.

Sutherland Bros. have succeeded to the business of the Hines Grocery and Meat Company at Provo, Utah.

The Peerless Meat and Grocery Company has been incorporated at Spokane, Wash.

T. F. Prichard & Company have sold out their grocery and meat business at Rosalia, Wash., to Riley & Dralle.

The Keller meat market at Minburn, Ia., has been destroyed by fire.

John Reidling has sustained a fire loss of \$700 in his butcher shop at Redding, Ia.

Fire destroyed the meat market of Grady Brothers at Lacombe, Ala.

## Agents Wanted

The Ideal  
Saw Sharpener.



## THE IDEAL SAW SHARPENER

Every time your saw is sharpened it costs you 12½ cents. After one hundred and twenty saws have been sharpened you are out \$15 with nothing to show for it. Why not get this automatic machine and save this \$15 plus lots of future dollars? Price with automatic setting attachment, \$20.

**Rotary File & Machine Company**  
589 Kent Avenue, Brooklyn, N. Y.

# New York Section

General Manager J. A. Howard of the S. & S. Company was in Baltimore this week.

Swift & Company's sales of fresh beef in New York City for the week ending August 21 averaged 8.04 cents per pound.

Jack Kerr, the genial head of the Armour provision department in New York, returned this week from his vacation in Canada.

A. T. Clark, director of the Armour branch house interests in the territory surrounding New York, was in Chicago this week on business.

W. T. P. Wardrop of Chicago, head of the Armour canned meat department, was in New York this week looking after the interests of his department here.

Miss M. D. Fish, chief operator at the Swift central office in New York, who is noted as one of the most efficient telephone operators in the country, is enjoying her annual vacation.

William Somer, who keeps a restaurant at No. 101 Third avenue, was arraigned in Special Sessions Tuesday on a charge of using sulphurous acid in chopped meats. The charge was made by Health Department Officer A. A. Birk.

Becker Bros.' Mott Haven Packinghouse was incorporated this week with a capital stock of \$75,000, to operate a packinghouse, handle meats, etc., in New York City. The incorporators are A. Becker, W. Bohn and M. E. Becker.

Vice-president George Strause, of the United Dressed Beef Company, returned this week from an extended stay in the Catskills. Morris Solinger, of the same company, was expected to return from the same neighborhood this week.

The Nagle slaughtering interests at Jersey City have this week incorporated under the name of the Nagle Packing Company, with a capital stock of \$25,000. The incorporators are Michael H. Nagle, Edward A. Nagle and John F. Nagle, all of Jersey City, N. J.

Joseph Conron, head of the Conron Bros. Company, has sold his country place near Tarrytown. Mr. Conron last year bought a farm in Connecticut, and is devoting his spare time to tilling the rocky soil of the Nutmeg State. The report that he contemplates the establishment of a game preserve on his Connecticut place is denied.

General Superintendent G. J. Edwards, of Swift & Company's New York district, has returned from Chicago, where he spent the spring and summer in charge of the Swift beef department, giving F. A. Fowler a much-needed vacation. Mr. Edwards will resume command of the New York field on Monday. Mr. Edwards likes Chicago as a place of residence—but, oh, you New York!

Thomas Hicks, who has successfully managed the Thirteenth Street Market of Swift & Company for several years, resigned his position last week, and is enjoying a brief vacation. It is understood that he has obtained an interest in the Metropolitan Hotel Supply Company, and will succeed to the management of that concern, replacing A. C. Berry, who has been its manager for many

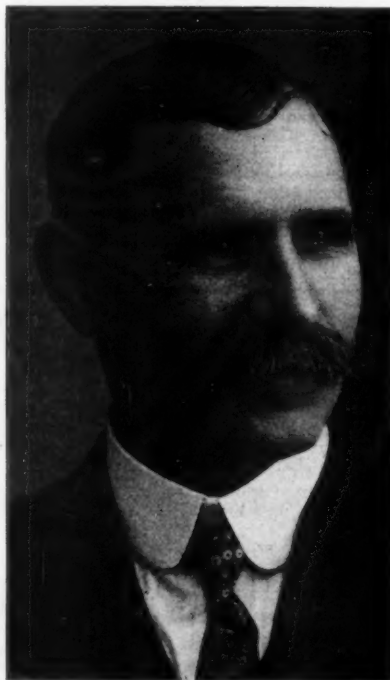
years. It is said that Mr. Berry will devote himself to farming.

Strikes of kosher butchers took place in a number of shops this week, in accordance with an ultimatum of the Kosher Butchers' Union, which gave the kosher butcher shop employers throughout the East Side until Saturday to reply to general demands made on them. Several employers ignored the demands and their employees did not report for work. The demands are the closed shop, higher wages, a shorter workday and the abolition of a system by which some of the kosher butchers board with their employers.

The Central Leather Company last week filed articles at Trenton, N. J., enlarging its charter powers. Under the revised charter the company is authorized to acquire stock of other corporations. The action was taken to overcome the objection of the New Jersey courts to the consolidation of the Central and United States Leather companies. Directors of the Central Company believe there is now no obstacle to the merger, but the minority stockholders of the United States Company are preparing to contest the consolidation.

## THE BUTCHERS' NATIONAL PRESIDENT.

New York City was honored at the recent annual convention of the United Master Butchers' Associations of America by the selection of a representative New York retailer



EDWARD F. O'NEILL, President,  
United Master Butchers' Association of America.

as head of the national organization. As reported in the columns of The National Provisioner at the time, Edward F. O'Neill, who was first vice-president of the organization, was elected president to succeed Charles H. Munkwitz, of Milwaukee.

Mr. O'Neill, or "Eddie" O'Neill, as he is affectionately known among the trade in New

York, is one of the best-known butchers in the country. This applies especially to New York City and State, where his activities have been especially manifest. He has been one of the prime movers in organizing the retail butchers of Greater New York, and has always taken the lead in any enterprise which might be organized for the benefit of the trade, whether business or social. An annual ball of the East Side Master Butchers without "Eddie" O'Neill as floor manager would hardly seem natural. But though a big success socially, his talents were even more evident in business enterprises.

He has one of the finest markets in the city on Eighth avenue, and has just recently put through the organization of a local butchers' fat rendering association, which promises to be a financial winner from the start. He was for several years president of the New York State Association, and was indefatigable in his efforts to build it up and to organize retailers throughout the State for effective work in the interest of the trade. It was his success in this particular that commanded the attention of the national organization and resulted in his unanimous selection as national president.

## NEW YORK MEAT SEIZURES.

The Department of Health of the City of New York reports the number of pounds of meat, poultry, game and fish seized and destroyed in the City of New York during the week ending Aug. 21, 1909, as follows: Meat.—Manhattan, 30,442 lbs.; Brooklyn, 10,525 lbs.; Queens, 594 lbs.; total, 41,561 lbs. Fish.—Manhattan, 10,600 lbs. Poultry and game.—Manhattan, 1,510 lbs.; Brooklyn, 895 lbs.; Bronx, 13 lbs.; total 2,418 lbs.

## NEW YORK TRADE RECORD BUTCHER, FISH AND OYSTER FIXTURES.

### MANHATTAN MORTGAGES.

Amaso, D.; H. Brand.  
Bernstein, M.; H. Brand.  
Broakin, A.; H. Brand.  
Baer, O.; H. Brand.  
Berkheimer, I., 1499 Lexington ave.; Levy & Ackerman.  
Cantor, H., 232 E. 80th; Levy & Ackerman.  
Cappiello, P., 769 Van Nest ave.; H. Brand.  
Dubliser, H.; H. Brand.  
Divinsky, L.; H. Brand.  
Deutch, A.; H. Brand.  
Farber, I., 303-5 E. 95th; H. Brand.  
Feldman, A.; H. Brand.  
Guttman, M., 145 Broome; H. Brand.  
Groll, E. P., 1279 1st ave.; H. Brand.  
Grosskop, H., & J. Wenter; H. Brand.  
J. Gorando & Son, 80 Carmine; H. Brand.  
Grigles, M., 336 E. 78th; H. Brand.  
Goodman, S.; H. Brand.  
Guglichano; H. Brand.  
Grenstein & Zucker, 62 E. 103d; Levy & Ackerman.  
Hommel, G. J., 569 Amsterdam ave.; T. Miller.  
Horowitz, M.; F. Lesser.  
Intelligato, M.; H. Brand.  
Jacobson, A.; H. Brand.  
Kovolsky, B., 941 E. 161st; H. Brand.  
Kupferschmidt, A.; H. Brand.  
Kinberg, B. M., 6 E. 113th; H. Brand.



